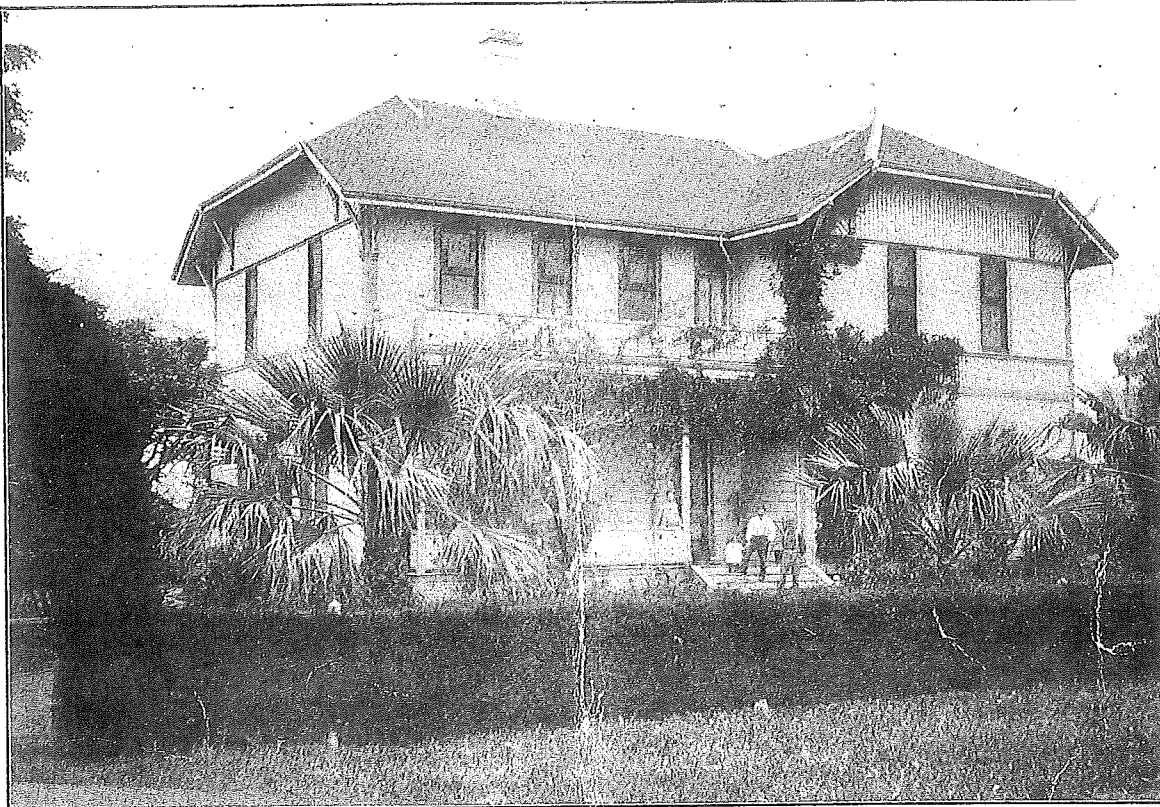


# FOR SALE

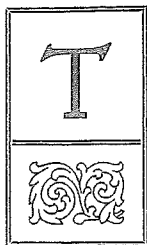
❖ ❖ BYRON JACKSON ❖ ❖  
ORCHARD AND VINEYARD



RESIDENCE

WOODLAND  
YOLO COUNTY, CALIFORNIA, U. S. A.

❖ ❖  
SAN FRANCISCO OFFICE ..... BYRON JACKSON MACHINE WORKS  
411 MARKET STREET



## THE BYRON JACKSON ORCHARD AND VINEYARD,

one of the best  
known fruit farms in the Sacramento Val-  
ley, situated at Woodland, in Yolo County,

California, is now offered for sale by the owner, Mr. Byron Jackson, who desires to concentrate his capital and devote his entire attention to his extensive and growing machine business in San Francisco.

The object of this pamphlet is to give a general idea of this valuable estate and its location, for the purpose of directing to it the attention of business men and capitalists of California, or elsewhere, who may desire an absolutely safe and paying investment and a beautiful semi-tropical home in California.

Mr. Jackson also offers for sale twenty acres of land within one-quarter mile from Woodland Depot. This land is highly productive and is an ideal place for a country home.

Both properties will bear the closest personal inspection and correspondence and inquiries are solicited. For valuation see page 24.





## Location and Description of Woodland and Yolo County



As the location has much to do with the selection of a paying real estate investment and Home, it is thought proper, before speaking more particularly of the Byron Jackson Orchard and Vineyard, to say something of the county in which this property is located, and the city of Woodland, which furnishes its schools, churches, and urban facilities generally.

With the purpose of presenting an entirely unbiased statement of the climate and possibilities of Yolo County, it has been decided upon, first, to quote from official reports. B. M. Lelong, Secretary of the State Board of Horticulture, writes to the Governor of California in his annual report 1898:

“In climate, Yolo is semi-tropical, and varies little from other portions of the Sacramento Valley. The nights are always cool and pleasant, with an almost entire absence of dews, so that these summer months are unsurpassed for fruit drying. The air is pure, clear and light, with but few foggy days. The climate is one of the best for pulmonary complaints; in fact, it would be difficult for one to die of consumption in that locality..”

In regard to the fruit-growing industry of Yolo County, Mr. Lelong reports as follows:—  
“Yolo holds an enviable position among the horticultural counties of the State. She is adapted to the production of a large range of varieties, and takes rank as one of the leading horticultural counties of California. The output of fruit grows larger every year, and the area devoted to orchards and vineyards receives constant accessions.

“The apricot thrives well there and reaches perfection. The peach is a standard fruit, and reaches a quality attained in few other localities, the fruit being large, luscious, and well flavored. Prunes are extensively planted and do well. Yolo was the pioneer of the raisin industry in California, and thousands of acres are planted to vines of different varieties, raisin, wine, and table grapes being produced in large quantities.”

Professor Wilson, now of the State University of California, says:

### “THE POSSIBILITIES OF YOLO COUNTY.”

[ Extract from “Irrigation Investigation in California,” Bulletin No. 100, U. S. Department of Agriculture, page 188.]

“We have here a country of marvelous possibilities, a soil rich in all the elements of plant growth, with surface smooth and easy of tillage; a climate whose summer heat and winter cold are tempered by breezes of the Pacific, so equable that here all the choicest products of the temperate zone and of the sub-tropics are grown alike in perfection. Here flourish side by side the apple, the peach, the pear, the plum, the apricot, and grape, along with the orange, the lemon, the lime, and the fig. Here the oak and the pine, there the palm and the pepper-tree. The roses bloom winter and summer. The orange carries its fruit through the winter, the oleander is a tree, and the heliotrope a hardy shrub.

"As if to crown her good gifts to this favored country, during the season of harvest and vintage nature sends a cloudless sky. The grain, ripe for the sickle, may stand uninjured for months waiting the busy harvester. The warmth and light develop rich juices and exquisite coloring of flower and fruit, and a wealth of bloom and perfume unknown in the Eastern climate. Without rain, the curing of forage is attended with none of the uncertainty and anxiety that attends this work in countries where the rain may come at all seasons. The advantage of the clear sky is especially seen in the preparation of dried fruits. The California dried fruits—the peaches and prunes, apricots, nectarines and figs—are for the most part dried in the sun. This makes possible the saving of much defective fruit, and affords an outlet for the surplus which cannot be canned or shipped, or used locally. Indeed, the risks attending this method of dealing with the fruit are so much reduced, and the results so satisfactory, that many of the larger fruit growers dry nearly all their product. Unlike the fresh fruit, it is not perishable, and the risks of shipping are small. California dried fruit is staple, and has a regular quotable value in the markets of the world.

If in this favored valley health or needed rest call for change of climate or scene, within easy reach on the west is the bracing air, the health-giving springs, and all the wealth of scenic beauty for which the Coast Range is so justly famed. To the north, the snows and the mountains of Shasta; to the east, the wild and rugged Sierras, with all their attraction of lake and forest and crag and stream; to the south, the ocean beach, with its moist and cooling breeze. All these to choose from, and within easy reach of even slender means.

For a market, there are the interior and coast cities and the lumbering and mining camps of the Sierras and the Coast Range. During the summer the Southern Pacific, with its fruit press, taps this territory, and through eastern connections, places its fresh fruits and early vegetables on all the markets of the mining States, the Middle West, and Central States, and even the cities of the Atlantic seaboard and Canada. Later in the season, over the same great highway are carried the less perishable products of the cannery and the vineyards, the dried fruits, nuts, and the citrus fruits, to the great distributing centers of the East, whence they find a market east and west, north and south, and even across the Atlantic. Within easy rail and telegraph communication to the south lies San Francisco, the great commercial *entrepôt* of the Pacific coast, with her matchless harbor, on whose waters might ride in safety the commercial navies of the world, and through whose Golden Gate is pouring an ever-swelling tide of commerce with the growing Pacific Coast cities, and with Alaska, Hawaii, and the Philippines, with Mexico, Central America, and Peru; with Australia and New Zealand; with Russia; with India, China, and Japan, and with all the countless islands of the Pacific and the eastern seas. With generous soil and favoring climate, and the world for a market, this is indeed a favored land."

In the 1891 April number of the *Overland* there was an article written by General N. P. Chipman concerning the resources and advantages of the Sacramento Valley. So much of it as relates to Yolo County is as follows:

"Resuming our journey westward, we cross the Sacramento river on a fine steel combination railroad and wagon bridge, and find ourselves at once in Yolo County. For several miles we pass through what are known as tule lands, of which there are about 100,000 acres in this county. These lands are exceedingly rich and productive naturally, but being subject to the

overflow of the Sacramento river, are used mostly for grazing when the water is off. Plans for reclamation are projected, and doubtless ere long this fine body of land will be added to the 400,000 rich agricultural lands of the county, and will add many millions to its wealth and thousands to its population. Add 150,000 acres of hill and mountain grazing lands, and we have the area of the county about 1017 square miles. Yolo is an exceptionally fine county. Let me catalogue some of its productions :

“Wheat, 250,000 acres ; barley and oats, 60,000 ; hay, 20,000. Irrigation is practiced, as the 25,000 acres of alfalfa will attest.

“Hops, 1000 acres ; vegetables (including the celery and asparagus beds) 5000 acres.

### FRUIT TREES.

“22,000 acres of which 5000 are almonds, probably much more than in any other one county in the State ; 4000 acres of oranges, olives and lemons, each of which thrives especially in Capay Valley ; 2500 acres of vineyard, about equally divided between wine, raisin and table grapes.

### LIVE STOCK.

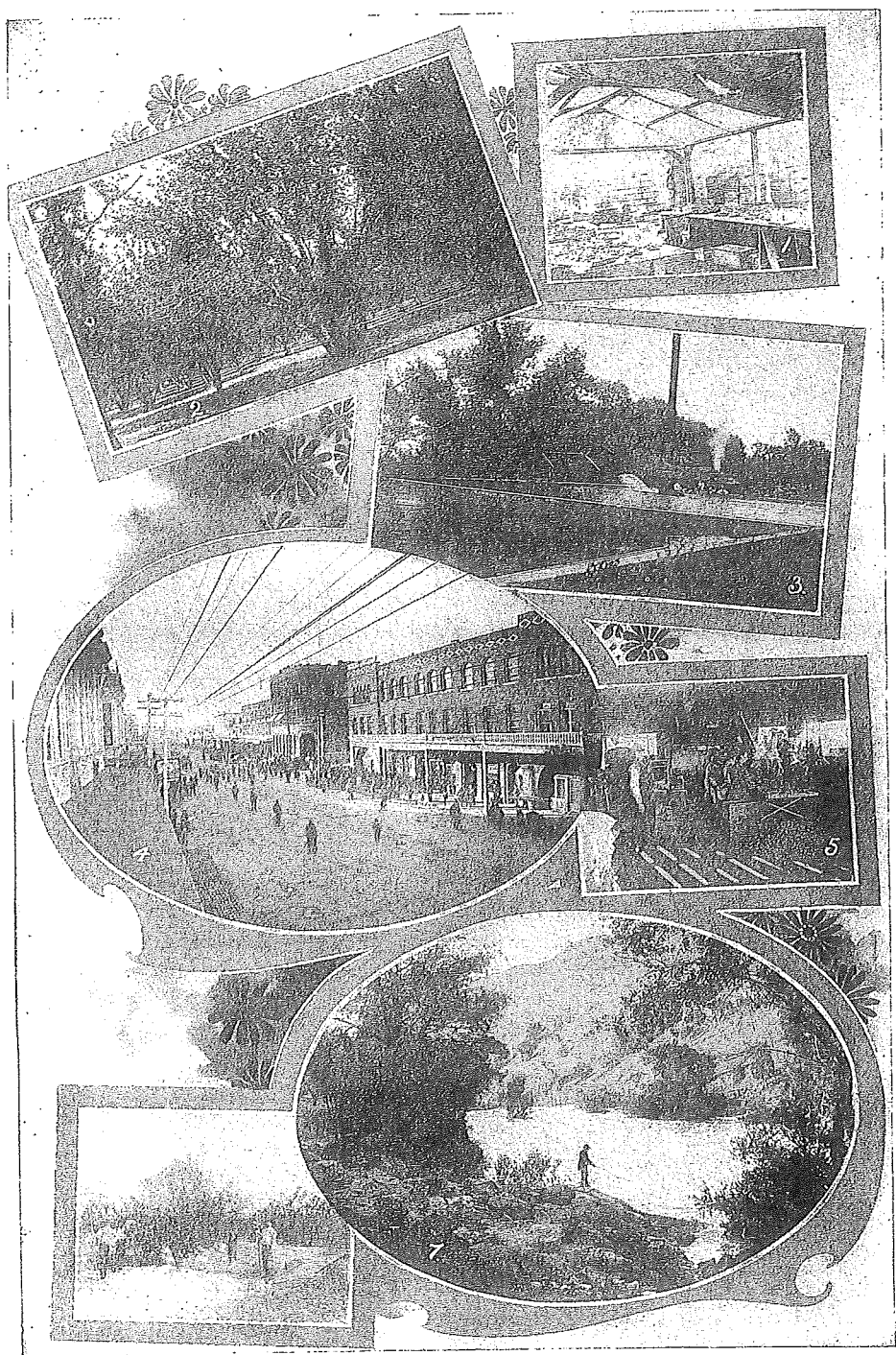
“Sheep, 30,000 ; cattle, 15,000 ; horses and mules, 8500.

### DAIRY INDUSTRY.

“This industry is the growth of about five years, a fact which shows how reluctant our farmers have been to adopt new methods of utilizing soil and climate. Conditions, here are most favorable. Water is available for irrigation and alfalfa grows most luxuriantly, and yet through a long period of depression in the prices of wheat the Yolo farmer, as in all other counties, has been slow to adopt some substitute for wheat culture. The growth of the dairy industry has been greater around Woodland than elsewhere in the county, although an extensive creamery has been found necessary at Knights Landing. The daily supply of milk at Woodland is 20,000 pounds and is increasing gradually. A skimming station, five miles north, at Cacheville has become an established industry, and here about forty patrons deliver their milk. In one year the Woodland Creamery turned out 257,876 pounds of butter, which averaged 22 cents per pound for the year. I have not the figures for the Knights Landing Creamery, but it is a close second to Woodland. To illustrate the situation in the Sacramento valley, I frequently purchase Woodland Creamery butter in Red Bluff, Tehama County, where we should export, not import, this article of home consumption. Yolo is exceptional also in its attention to the poultry industry, which is quite extensive around Woodland and Winters. There are about 2000 bee hives in the county. Here again is one of the economies of the farm greatly neglected by farmers. With every condition favorable most of our honey comes from Southern California.

The following article was written by the editor of the *Woodland Democrat* for a magazine entitled *California Industries*, published under the direction of the Southern Pacific Company for circulation at the Pan-American Exposition, Buffalo, New York :

“Yolo County is the heart of the great Sacramento Valley. It comprises about 600,000 acres of assessable land, has a tax roll of \$16,312,996, is the richest county for its area in the world, does not owe a dollar of public debt, and has the lowest tax levy in the State.



#### VOLO COUNTY.

Fruit Packing. 2. Large almond trees in March. 3. Reservoir and pumping plant sub-irrigation used on orchard and vineyard.  
 4. Main street, looking west, Woodland, Cal. 5. Old-style power almond huller, Davisville. 6. Sled and sheet  
 combined for gathering almonds, Davisville. 7. Scene on Cache Creek, near Esparto, Volo County, Cal.

“It has an abundance of gravel, stone and other material necessary for the cheap construction of the very best roads in the State, and all facilities essential in making permanent and durable highways are easy of access.

“It maintains an academy, three high schools, a business college, and all the grammar and primary schools necessary, and annually expends about \$60,000 public money for educational purposes. All religious denominations are well represented, and all have substantial church buildings.

“No other county in the State has a larger unbroken body of land adapted to farming and fruit-growing. It is excelled by no other county in the State in the fertility, variety and depth of its soil or the quality and variety of its products. Putah Creek is the southern boundary and Cache Creek traverses the northern part from the extreme western boundary to the marshes that border the Sacramento River. For ages these two streams have been washing down from the mountains the alluvial cream and vegetable decay, spreading them over thousands of acres, and as a result the soil is not only marvelously rich but unusually deep. Well-borings show in many instances a depth of thirty feet, with practically no hardpan to prevent drainage and obstruct the growth of tree roots. It is a conservative statement to say that for rich, deep, alluvial soil it ranks among the first, if not in fact the first county in the State.

“The advantages of irrigation are so generally recognized that discussion is unnecessary. The yield of the land can be enormously increased by the artificial application of water, and where the facilities are so good as they are in Yolo County, the farmer and fruit-grower will be independent of the season's rain when these facilities are utilized. Cache Creek is the outlet of Clear Lake, and from that natural reservoir it carries a sufficient volume of water to irrigate every acre of land in the county when irrigation is necessary, and to furnish heat and light for every home, and to generate sufficient power to run hundreds of mills and factories. Clear Lake is a never-failing source of water. It is 20 miles long, 7 miles in maximum width, ranges from 35 to 50 feet in depth, and has 417 square miles of drainage area tributary thereto. By means of Cache Creek and ditches this water can be distributed all over Yolo County at a comparatively small cost. Mr. Chandler, of the United States geological survey, estimates that on the basis of population in southern California Clear Lake will irrigate a territory capable of sustaining 60,000 people. Clear Lake is a natural reservoir and Cache Creek is a natural supply canal.

“It is favored with excellent climatic conditions. Indeed, no healthier place can be found in the world. The elevation is 45 feet; the average winter temperature 48.3; the average summer temperature 77.7; the average annual temperature 62.8; the average rainfall 16.59 inches. The seasons are divided into the wet and dry, rather than winter and summer. The mildness of the climate in the winter season permits delicate trees and plants to flourish in the open air, and many varieties of roses and flowers are in bloom at Christmas. The summer heat is neither depressing nor enervating. The nights are almost invariably cool, refreshing and bracing, and there are not half a dozen nights in the year in which blankets are not needed. While making no pretense of being a health resort, soil, climate, atmosphere and surroundings all contribute to healthful conditions, and the death rate is unusually low. It is remarkably free from epidemic diseases, and cyclones and thunderstorms are unknown.

“Yolo County will produce anything indigenous to any part of the State, and almost everything produced in any other part of the world. In the matter of producing cereals it has few equals and no superiors. It produces prunes, plums, figs, cherries, apples, pears, apricots, peaches, persimmons, almonds, walnuts, raisins, oranges, lemons and olives of a quality that cannot be surpassed in any other part of California. All the products of semi-tropical and most of the products of tropical countries do well. All crops do well without irrigation, but most of them do better with it.

“The general farming crops produced on a large scale are wheat, barley, alfalfa and potatoes. Wheat has been a staple product of the county for many years, and there is a larger body of the very best quality of wheat-growing land in the county than can be found in any other county in the State. On the best quality of land the average yield for winter-sown is about ten sacks; on the second-class land the average is about six sacks. The yield of summer-fallowed grain is materially larger. Barley is a sure crop, the quality is good and the yield usually large. The wheat and oat hay crops are, as a rule, large and the quality excellent. In irrigated districts the alfalfa crops are cut from three to six times a year, and the yield is from one to three tons per acre for each crop.

“The dairy industry, practically unknown five years ago, promises soon to take front rank. There are now two creameries and two skimming stations in the county. The daily output of butter is about fifteen hundred pounds, and the product is gilt edge. The climate is favorable and dairy food rich and abundant. The net income from a good dairy cow is estimated at from six dollars to eight dollars per month, from butter alone. The industry is being rapidly and profitably developed. Many dairymen are giving some attention to cheese. The product of Yolo dairies sells for top-notch prices.

“The fruit industry is one of vast importance and is steadily growing. The advantages of Yolo County for fruit-growing are:

“First—A heavy annual rainfall, which insures a vigorous growth of tree and vine.

“Second—A range of temperature which gives immunity from excessive cold and heat, and a long growing season, sufficient to develop all kinds of fruit to perfection, and also to perfectly preserve all kinds of fruit by the natural process of sun-drying so as to retain the desired color and flavor.

“Third—Freedom from clouds, storms and fogs in summer.

“Fourth—Freedom from destructive winds, which greatly reduce the temperature and destroy the fruit by dessicating influences.

“Fifth—Freedom from fruit pests.

“Sixth—Good transportation facilities.

“Yolo County has the largest almond orchard in the State. The best qualities of almonds sold for 13½ cents a pound last year. Last season one small orchard of 500 trees netted the owner \$1275.

“Such varieties of table grapes as the Tokays, Emperors and Cornichons yield from 7 to 12 tons per acre. The price for 1900 in the East for a carload of 12½ tons ranged from \$1400 to \$2400.

“The yield of Seedless Sultana vineyards in favorable seasons is about  $2\frac{1}{2}$  tons of raisins to the acre. From several small vineyards in 1900 the net returns ranged from \$250 to \$375 per acre.

“Wine grapes yield from 7 to 8 tons per acre, and in 1900 sold for \$14 to \$16.50 per ton.

“There are a number of prune orchards that will produce  $2\frac{1}{2}$  tons of dried fruit to the acre, and from which the net profits in an ordinary season will average \$100 to \$175 an acre. The prune tree will thrive in most any soil, but our heavy lands are peculiarly adapted to its successful and profitable cultivation.

“The best apricot trees in good seasons will yield 4000 pounds of dried fruit per acre. Last season the price was about  $6\frac{1}{4}$  cents.

“The best peach trees will yield 4500 pounds of dried fruit to the acre, and the average price last year was  $5\frac{3}{4}$  cents. Shipments of green peaches and apricots are made as early as May.

“Orange-trees thrive in any part of the county. The fruit is of a very superior quality and of great commercial value because it ripens early. Shipments were made from Capay Valley in November last year. The first shipments were made from the southern part of the State in the latter part of December. While nearly every acre of land in the county will produce oranges to perfection, the crop is as yet limited because, until recent years, but little attention was given to the industry. No better oranges were put upon the market this year than those shipped from Capay Valley, which sold readily for \$2.50 to \$2.75 per box, and were all disposed of before the oranges of the southern part of the State were ripe enough to market. One man can care for 20 acres of bearing orange orchard. They pay from \$50 to \$100 per acre when four years old, and thereafter the profits double until they are eight years old.

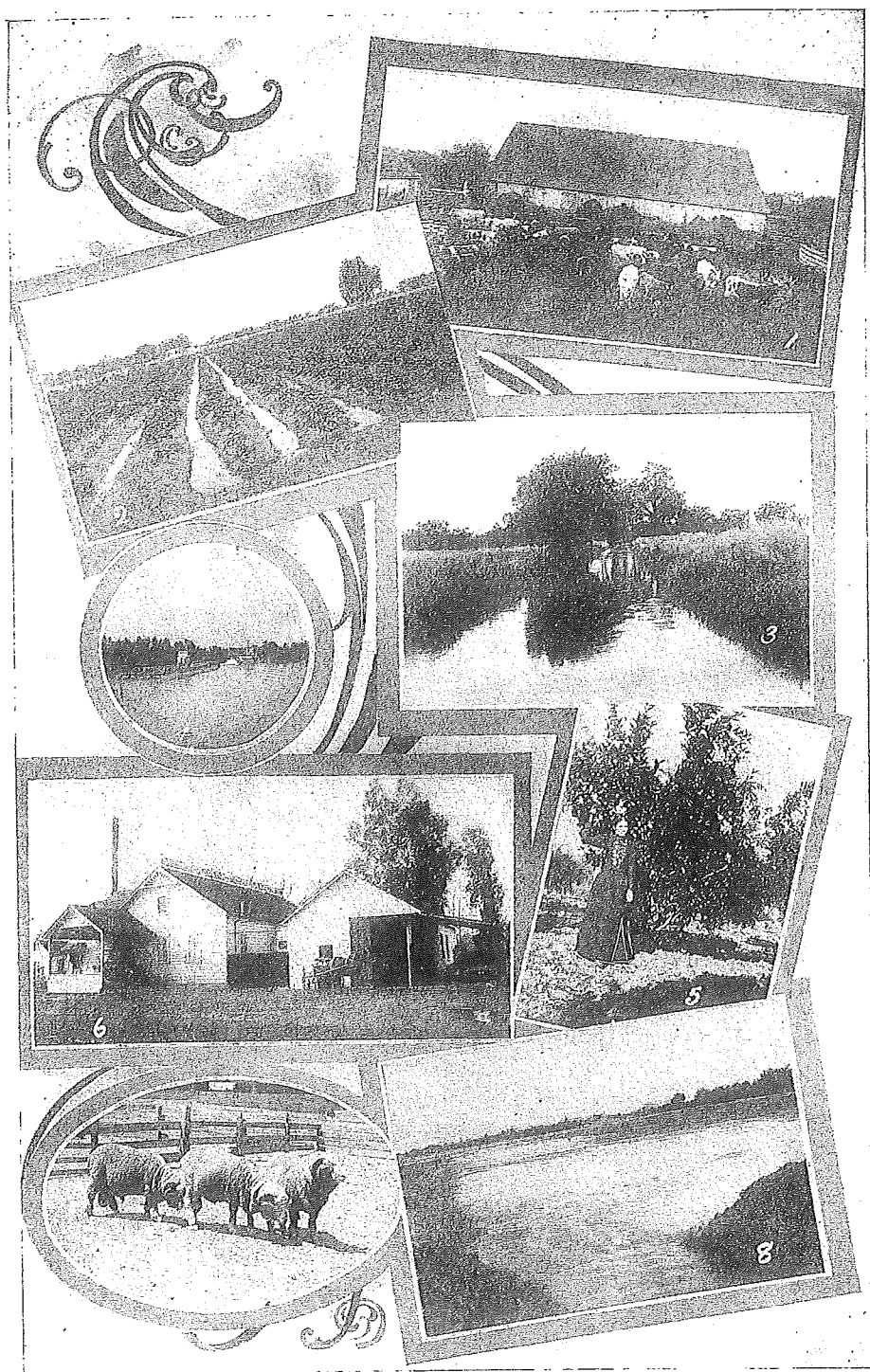
“The olive is another profitable horticultural crop. The pickled green and ripe olives and olive oil are of such commercial value that no tree is likely to outrank the olive in importance as a source of valuable and healthful food. Olive trees do well in most soils, and they are particularly thrifty in Yolo County. The trees yield at four years of age. The crop is certain, the cost of harvesting is small, and there need be no waste. There could scarcely be a safer investment or one more permanently profitable than an olive orchard in Yolo County.

“The Bartlett pear yields heavily, ripens early, and is a source of profit to the fruit grower. The figtree also yields prolifically, and is easily cared for, and the food is palatable and healthy.

“Lemon-trees thrive and bear heavily, and the fruit is of excellent quality. A Winters' fruit grower has a lemon-tree from which he has already picked this season 884 fine lemons, all handsomely colored, juicy and fragrant, and of almost identical size. A lemon-tree in full bearing will yield from \$15 to \$30 worth of fruit.

“Other products that do well are sugar beets, hops, maize, Egyptian corn, green peas, string beans, tomatoes—in fact, everything that will contribute to the growth and development of the agricultural and horticultural interests of California.

“The best land, under an irrigation system, is worth from \$100 to \$200 per acre. The same quality of land, but not under an irrigation system, can be easily and cheaply extended so that the artificial application of water can be made to nearly every acre of valley land in the county. Grain land is worth from \$40 to \$60 per acre.”

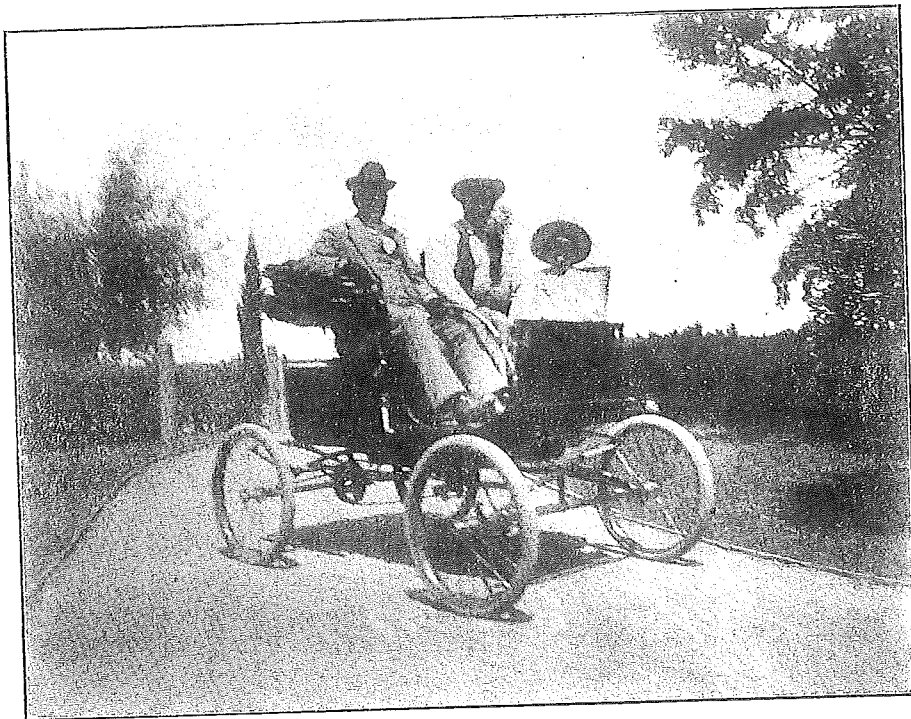


# YOLO COUNTY.

2. Dairy cows. 2. Strawberry patches near Woodland. 3. Moore's Ditch, chief irrigating system of Yolo County. 4. Scene on Sacramento River. 5. Naval Orange Orchard, Capay Valley, Cal. Trees four years old. 6. Creamery. 7. Spanish Merino rams. 8. Irrigating alfalfa field near Woodland.

## Some Notes on the Byron Jackson Orchard and Vineyard

Fruit growing in early days in California was incidental. That it would ever become one of the chief industries of a great commonwealth was not then dreamed possible, as outside of the missions few attempts at horticulture were made. In 1849, when the gold fever broke out, no thought was given by the majority of those who came here to do anything—but gold mining. Beginning at this period there have been three distinct eras of development of the State. The first was gold mining, which continued for many years. The second, the era of grain culture, was then introduced. For a time it was thought that grain growing and grazing were the coming



OUT FOR A SPIN.

industries, and that the prosperity of the State would be far greater under this régime than from mining. However, the horticultural industry developed gradually as the third era of California, and while at first, orchards and vineyards were accessory to more important pursuits, fruit and grape growing became established as an independent industry about 1880.

It was at this time that Byron Jackson and his brother Frank Jackson purchased the property of 160 acres that is now locally known as the Byron Jackson Orchard. At the time of the purchase

there were little or no improvements, alfalfa and cattle raising being the principal sources of income. These gentlemen decided upon grape and fruit growing, and laid the foundation of the present extensive horticultural enterprise. Mr. Frank Jackson devoted his entire time and efforts to the care of the newly-planted vineyards, in which he was materially assisted by his brother. These vineyards, planted in 1882, still show the excellent care they received in their planting and training. When these vineyards came into bearing, the construction of a Dryer and Packing House followed as a matter of course, as the raisin grapes had to be taken care of in a season, when the first showers of the autumn might seriously interfere with the drying operations, especially with the curing of the second crop, so that for larger plantations such as this, a dryer is a financial investment which pays a good profit, as considerable drying is done every year for the account of other growers.



HULLING ALMONDS.

Mr. Frank Jackson died in 1888, and his brother, the present owner, was compelled against his inclinations to undertake the handling of the whole property. Against his inclination, so far as the business of the farm necessarily interfered considerably with his management of the large machine business which he has built up in the city of San Francisco. He continued to improve the property and planted the balance of the farm in orchard and vineyard, which at the present time have come to maturity and will give the best returns in the near future.

The farm is situated three miles south of Woodland, and in the lower valley of Cache Creek, and Professor Wilson, of the University of California in his Bulletin No. 100, page 161, speaks of this particular type of land in the following terms:

"Cache Creek in time of floods brings large quantities of sediment from the hills; some of it is deposited in the upper valley, but the larger part of this material is carried out into the lower valley, where, because of the change of grade and consequent slower velocity of the stream, it is dropped.

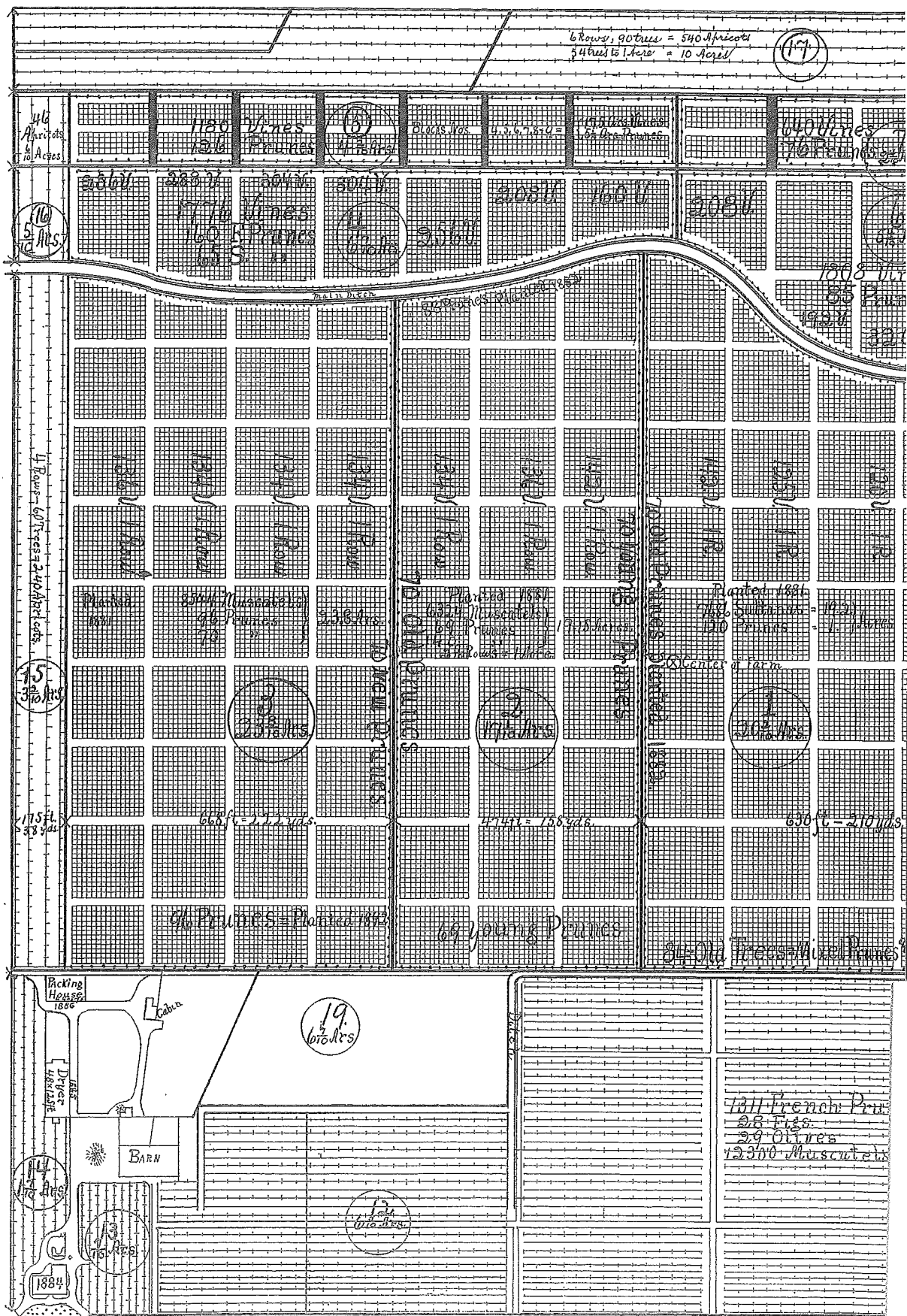
"There is a strip of this material at Woodland, several miles wide, extending a distance of eighteen miles. The average width of this strip is six miles. There is no finer agricultural soil than this sedimentary deposit. It is warm and fertile, with good drainage, yet holding a reserve of moisture to resist drought. It is ideal fruit land. You may find growing on this soil, wheat, barley, oats, corn, alfalfa, all the vegetables of a temperate and sub-tropical climate, apples, apricots, nectarines, plums, pears, prunes, oranges, lemons, limes, figs, pomegranates, grapes (table,



A GROUP OF JAPANESE PRUNE PICKERS.

wine and raisin), olives, almonds, walnuts, berries and melons. Some of these lands are better adapted to particular crops than others, yet I venture to say that there are eighty-acre tracts of this sedimentary soil in this valley, on which everything that has been named is now produced, and I am not sure but that within a single block in the town of Woodland, most of these fruits and vegetables can be found growing."

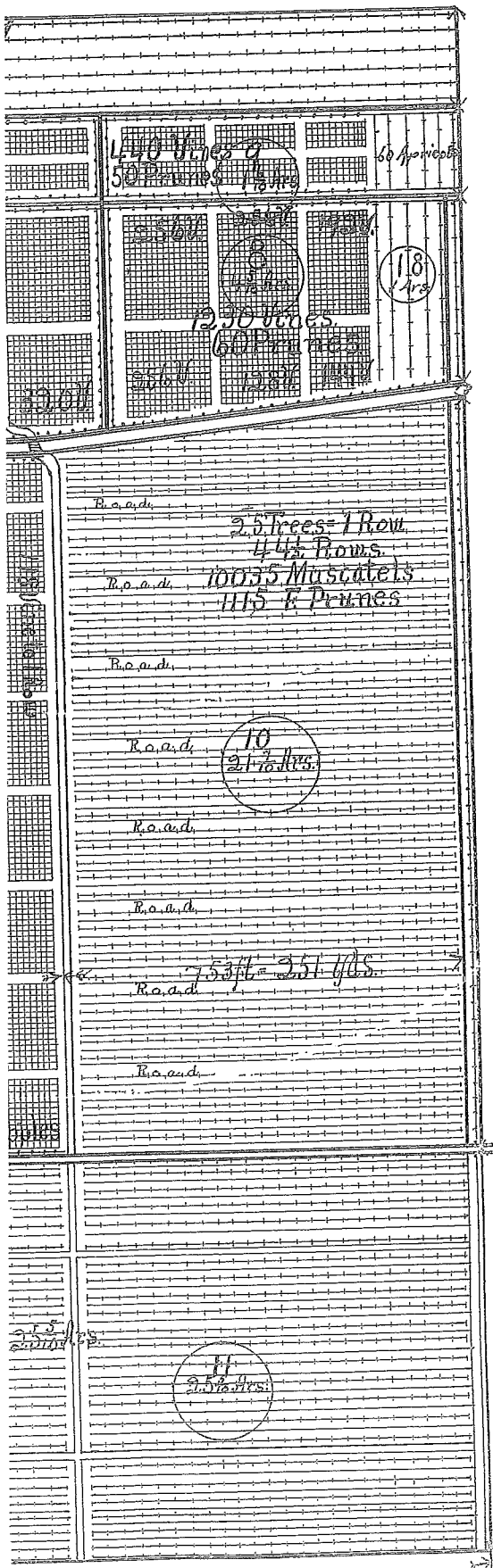
This expert testimony speaks for itself. We may add that the soil of the Farm is of uniform depth and quality, and enormously productive. There is no hardpan or alkali, and the surface water is found at a depth of sixteen to eighteen feet. Having such fertile material at hand, it is hardly surprising that very satisfactory results have been obtained.



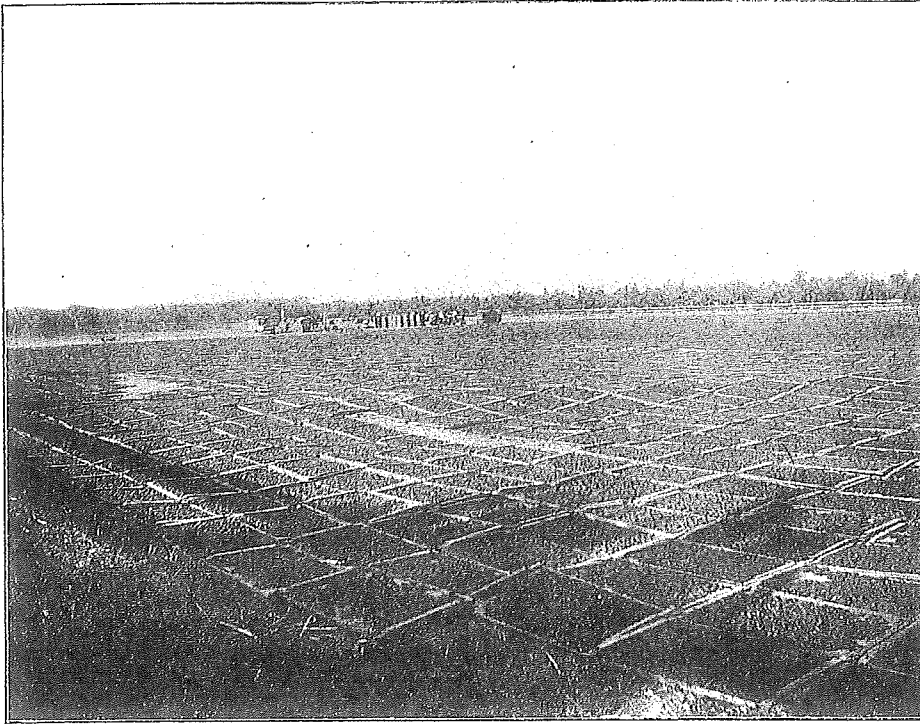
# Varieties of Trees and Vines as Grown on the Farm in 1902.

No. of Lot.	Acres in Each Lot.	No. of Vines Each Lot.	No of Trees Each Lot.	Planted in	
1	20	7686	120	1881	Sultanas Prunes
2	17+	800	1009	1893	Muscats Apricots Prunes
3	25.5	8544	166	1881	Muscats Prunes
4	6.5	1776	325	1882	Muscats Prunes
5	4+	1180	126	1882	Muscats Prunes
6	5.5	1808	85	1882	Muscats Prunes
7	2.5	640	76	1882	Muscats Prunes
8	4.5	1230	60	1882	Muscats Prunes
9	1.5	440	50	1882	Muscats Prunes
10	21+	10035	1125	1889	Muscats Prunes
11	25+	12300	1368	1890	Muscats Prunes Olives
12	6.5	2808	348	1892	Sultanas Prunes Olives
13	1		79	1892	Oranges
14	1.5		133	1892	Oranges & Ornamen- tal Trees
15	3+		150	1882	Apricots & Alfalfa
16	5.0		46	1882	Apricots
17	10	5120	360	1902	Apricots & Seedless Thompson
18	1		60	1882	Apricots
19	6.5				Buildings, Pasture & Drying- ground
Totals, 160		54367	5666		

This plan shows the farm as originally laid out, and the accompanying table indicates the changes that have been made and gives the number and varieties of trees and vines in each lot.



Probably the most profitable of crops for some time to come will be the Sultana grape, of which variety 7686 vines were planted in 1881, 2808 in 1892, and 5120 in 1902. The Sultana is one of the most prolific of grapes, bearing in certain years as high as 15 tons of grapes to the acre. The berries are small, seedless, of a yellowish tint when ripe, grow in large clusters, and make one pound of raisins from 4 to 5 pounds of green grapes. The vineyard is in splendid condition, and certainly one of the best in this locality. The prices for these raisins have been ranging during the last four years between 6 and 8 cents per pound. Woodland has gained quite a reputation in the market, as the climate and soil are peculiarly adapted to the perfect growing and making of these raisins, and the method of bleaching, which is resorted to with the



LOOKING NORTH ON DRY YARD.

purpose of giving a distinctive bright amber color, is essentially a Woodland process, which has been imitated by Fresno growers, but with only indifferent success.

The Muscatel Vineyards, consisting of 38,750 vines were at our request inspected in 1901 by Professor Loughridge of the University of California, and found in healthy and vigorous condition throughout. The yield is shown in the statements of 1899 and 1900, and are average crops and returns.

The variety planted is the Muscat of Alexandria. The vine is peculiar in one respect, and that is, to produce the best results it requires a very rich soil and an ample supply of moisture. It is also found that, while these vines can be made to grow on almost any kind of land, the soil best adapted in this locality is the rich sandy loam deposit such as is found within the surrounding country of Woodland.

The grapes ripen about the first of September in ordinary seasons and the first crop can be ready for shipping by the first part of October. The second crop which ripens in October is mostly sold to the wineries except as in this case, where the large drier will make a good raisin, when it would be impossible to cure in the open air.

The production of raisins in California reached its maximum in 1894 from that time the yield has materially diminished. The decrease is accounted for by a large percentage of the raisin vineyards having been pulled up all over the State. It is reported about 20,000 acres. This was due to two causes. First a number of vineyards having been planted in unsuitable



VIEW OF PRUNE TREES.

localities, and secondly to the demoralization of the market through the indiscriminate consigning of goods to the eastern broker. To put a stop to that practice and place the industry on a paying basis, the farmers organized themselves into the California Raisin Growers Association at Fresno, appointed a board of directors, placed the crops absolutely under the control of the directors and having established a system of inspection of grades, fixed their own prices upon the product and required payment f. o. b. —doing away entirely with the consignment business. The movement was an entire success the first year, and the result was an average increase in price of raisins from 2 cents to 4 cents per pound. The success of the efforts in 1898 induced the growers to organize again for 1899 and 1900 and they were enabled to advance the prices to 5 and 6 cents per pound.

It is to be presumed that the success they have met with in their organization in spite of internal dissensions and difficulties, will induce them to continue indefinitely.

Within the past three years the process for taking the seeds out of raisins by machinery has been introduced, which makes the article much more attractive to housekeepers. This process not only deprives the raisins of the seeds, but also preserves them so that there is very little danger of their deteriorating in quality.

A very important specialty is the prunes. They are doing splendidly and the crop of prunes together with the crop of raisins make it a difficult thing for the uninitiated to grasp the meaning of such an area of productive orchard, yet a few figures will serve, in a measure, to reveal the quantities produced on these 160 acres. In 1900 the weight of the fruit before drying amounted to 2,474,880 pounds, or in other words it would have taken a string of 123 freight cars, three-quarters of a mile long to transport this amount of fruit. When cured the weight was reduced to 782,092 pounds.

The prune trees are mostly ten and twelve years old, and as to the condition of these trees we will quote the reports of Professors Hilgard and Loughbridge on the condition of prune trees in different counties during the dry season of 1899. Annual report of Agricultural College, page 89.

*“Yolo County.—*Just west of Davisville and on the south of the railroad there is a tract of and which was overflowed several years ago by the waters of Putah Creek and “drowned out.” A prune orchard occupies a portion of the tract, but its trees were, in August, entirely without leaves. The soil was only a hard mass, from the lack of cultivation.

*“In an adjoining orchard the ground had been plowed, but left in ridges and allowed to grow up in grass. The soil was a hard mass to several feet in depth, and the trees almost leafless.*

*“A prune orchard east of Davisville (S.) is upon a soil made up largely of alluvial loam with thin layers of sand, underlaid by a subsoil of gravel to the fourth foot and probably deeper. The prunetrees had lost their leaves, and the fruit that remained on the limbs was very small. The trees were exuding gum.*

*“The trees of the Jackson orchard, three miles south of Woodland, were all in fine condition and the fruit large. They had been irrigated in the spring. Grapevines were growing between the trees.*

*“The prune trees of another orchard had been attacked by the red spider, and a portion of the trees were almost leafless. Otherwise they were in splendid condition. To note the effect of defoliation of the trees upon the moisture content, samples of soil were taken from beneath leafless trees and from those in full leaf.*

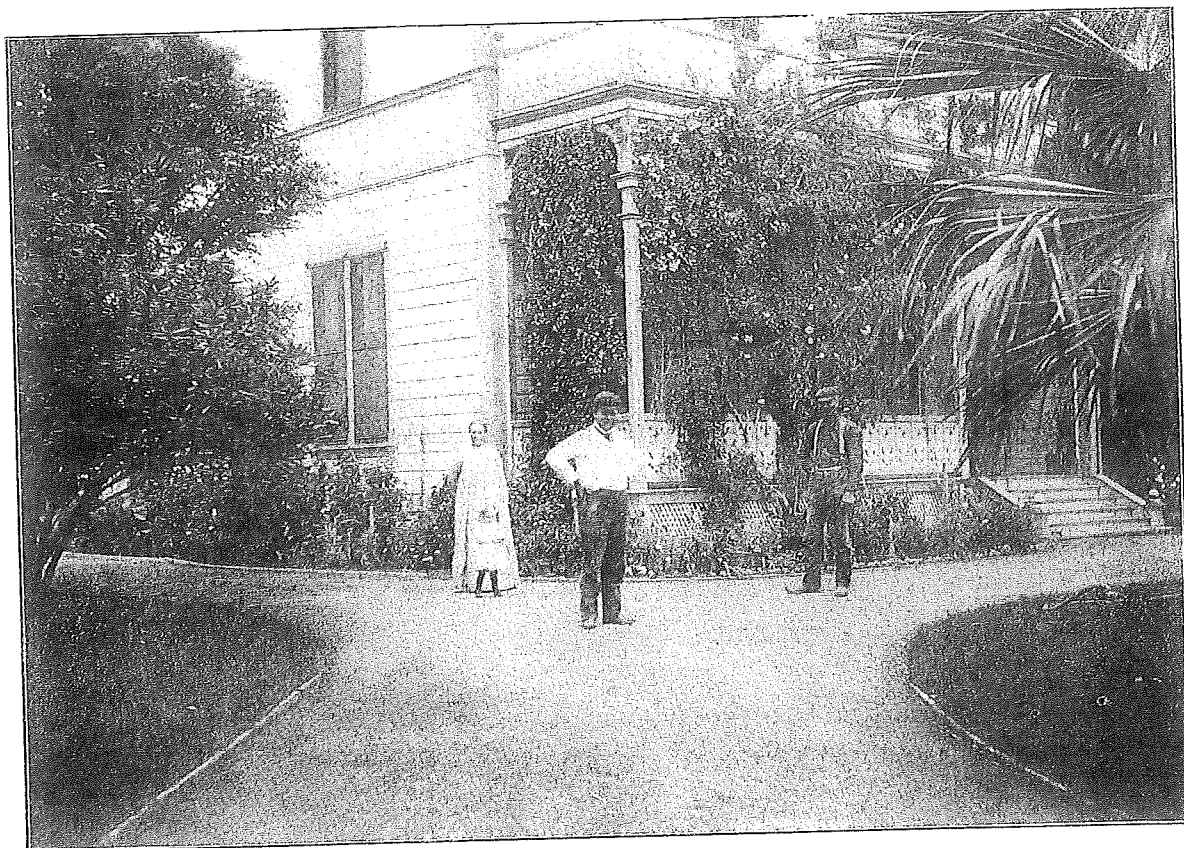
*“Santa Barbara County.—*In an orchard one mile east of Gary, in Sisquoc Valley, the prune-trees were losing their leaves, while apricots were doing well. The soil of the orchard is a dark loam, cultivated to the depth of only three inches, and leaving a plow hardpan below.

*“Los Angeles County.—*The trees of an orchard one mile east of Fernando, and two miles from the mountains, were growing in a sandy loam soil, but suffering from lack of sufficient moisture. They were six years old.

"*Santa Clara County.*—The lands around Campbell Station are loams more or less gravelly and deep. A well on the place of F. M. Richter showed rock and gravel at eighty feet, underlain by a water-bearing stratum of blue clay at ninety feet.

"Three orchards were visited on August 15th, one on the place of Charles Cooper, which had received no irrigation; the trees had lost most of their leaves and the fruit was small in size.

"Another on the east of town, belonging to F. M. Richter, had been irrigated on April 15th, but the soil was very porous, and received the water as fast as it could be delivered. The ten



DRIVEWAY AROUND RESIDENCE. VERANDA COVERED WITH CLEMATIS AND ROSES.

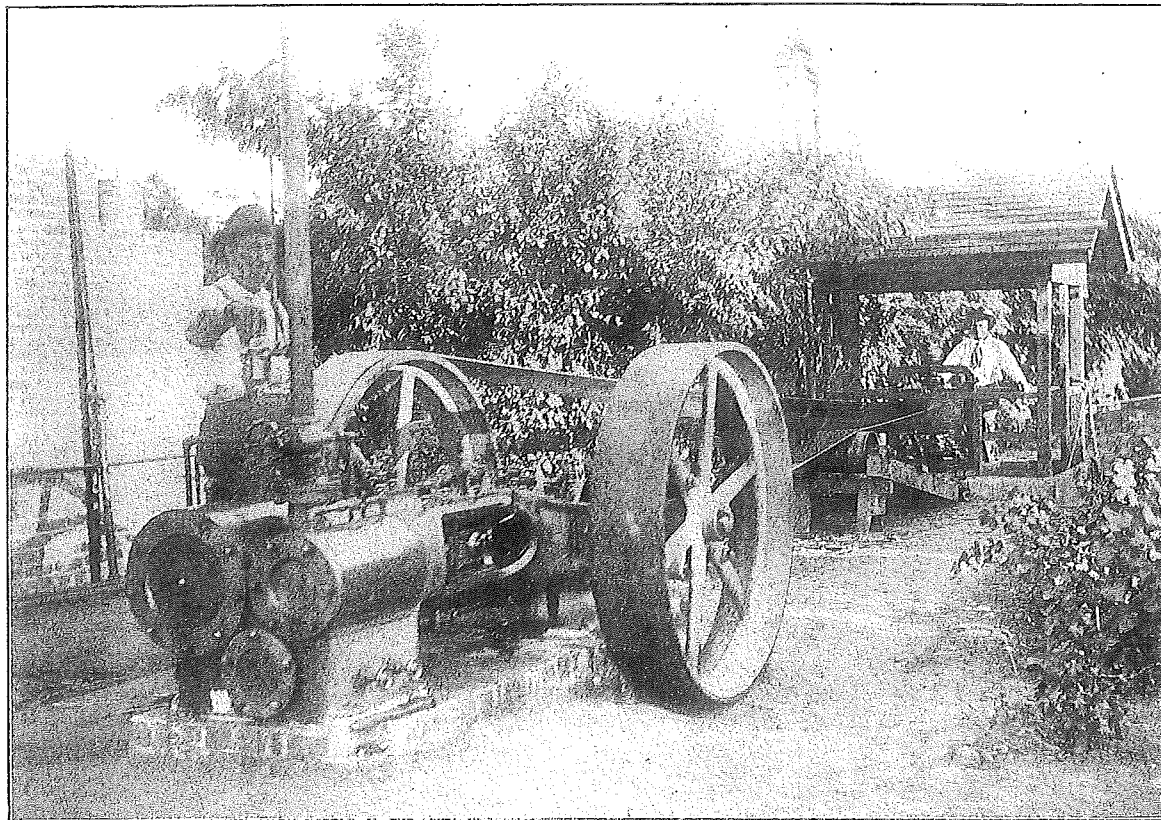
acres received in 73 hours, an amount about equal to 14.5 tons per acre. On August 16th the leaves of the trees had a wilted appearance during the day, but freshened up at night."

Attention is called to the superior condition of the trees on the Jackson orchard as compared with others.

The growth of the prune industry in California has been phenomenal, reaching in 1900 the output of 150,000,000 lbs. The California Cured Fruit Association was organized in San Jose in 1900, with the purpose of preventing a demoralization of prices. This organization was built on the principles of the California Raisin Growers' Association, but has not proved to be as successful as the latter, owing to the much larger territory over which the prune industry extends.

The prices have been ranging about the 3-cent basis, but have advanced to  $3\frac{1}{4}$  cents lately. The prunes, as well as the raisins, are cured, graded and packed on the farm.

The apricots on the property are represented by 1200 trees. The variety grown is the "Royal," surest bearer of all. The "Cot" is generally regarded as a long-lived, healthy tree, as it certainly is one of the most beautiful. It attains great size, and in certain years is enormously productive. An instance of this may be given by the crop of a single tree, isolated, planted on a ditch bank, and bearing 1250 lbs. of well-developed apricots in 1899. This, of course, is an exceptional yield, and cannot be expected to happen where the trees are set out in orchard form.



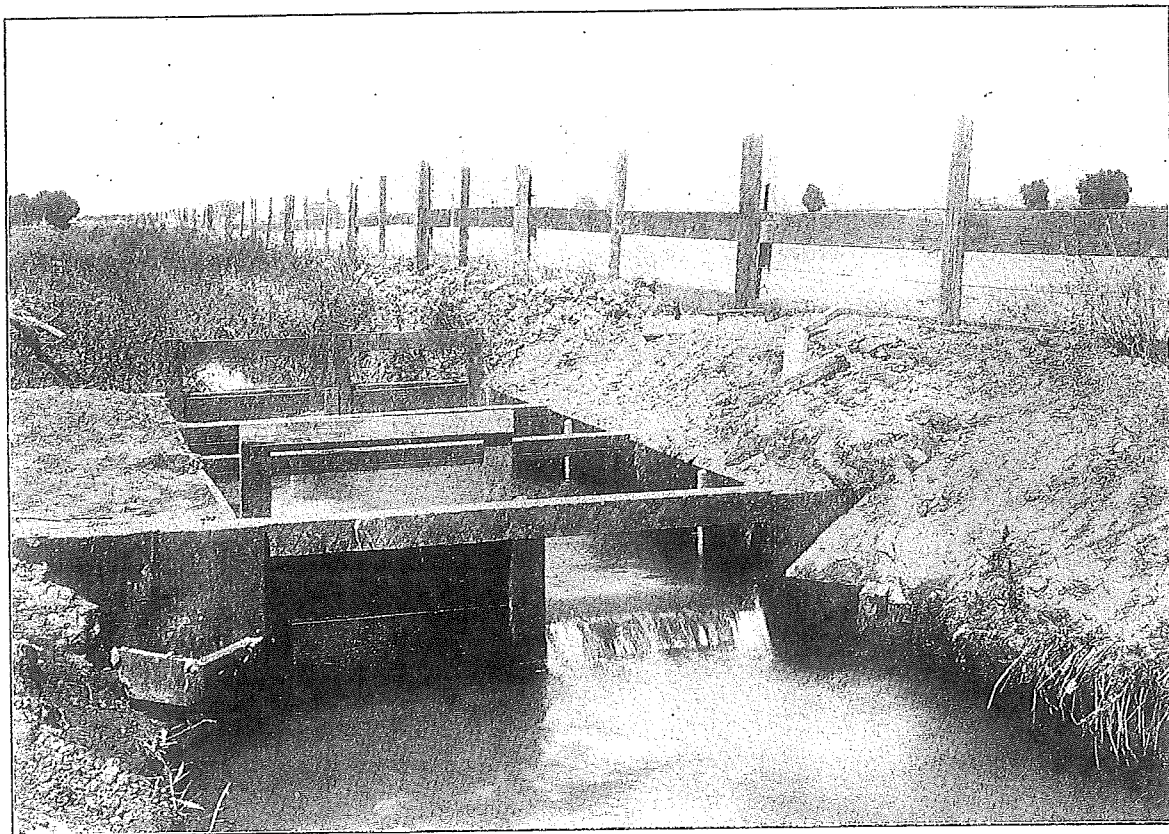
PUMPING PLANT IN ORCHARD BEFORE BUILDING OF ENGINE HOUSE.

The balance of the trees consist of olives, apples, pears, almonds, oranges and lemons, the fruit of which is used for home supply and the surplus sold on the local market.

To obtain these good results, irrigation and fertilization have been practiced since the orchard was planted. The water for winter flooding is obtained from the Moore Ditch Company, and for summer irrigation is pumped by the farm pumping plant, erected in 1900, at a cost exceeding \$3000. In the summer season, owing to the heat and the danger of scalding the growing crop, irrigating in furrows is substituted for flooding, and a smaller quantity of water is used for a greater length of time. As the water cannot always be obtained from the Moore Ditch Company at the time when it is needed, and is not furnished in such quantities as wanted at the critical

time, it has been found advisable to construct the pumping plant, which makes this farm entirely independent for summer irrigation. The pump throws a stream of 1100 gallons per minute, and will irrigate from five to ten acres per day, according to the situation of the irrigated plots.

In winter season the application of water from the Moore Ditch Company is preferable as a flooding of orchard and vineyard is most beneficial. During the cold weather when the trees and vines are dormant it is possible to water much more thoroughly and to a greater depth than is safe in the heat of summer. The water applied at this time reaches the deeper roots, and stored in the subsoil, furnishes a reserve of moisture for summer supply. Under such conditions much less water and shorter irrigating periods suffice for keeping everything in full vigor during the



BYRON JACKSON PUMP. CAPACITY, ELEVEN HUNDRED GALLONS PER MINUTE.

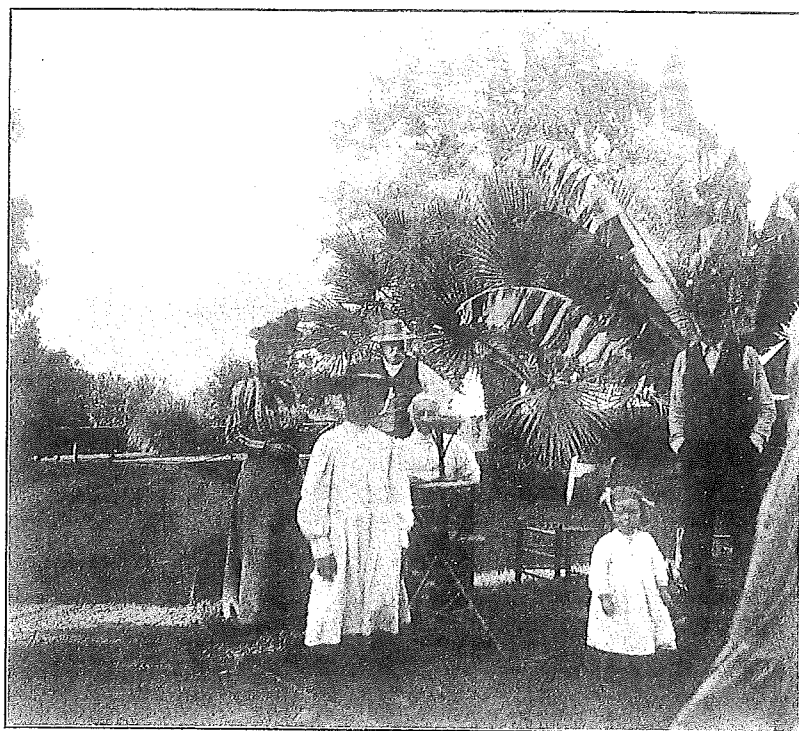
growing and fruiting season. In winter the low temperature is also less favorable for evaporation and hurtful salts are much less likely brought to the surface than in summer. Another advantage of the winter irrigation is that the waters brought down from Cache Creek through the Moore Ditches contain at this time of the year a considerable quantity of sediment which helps to enrichen the soil.

So far the fertilizing has been limited to the application of about 800 to 1000 tons of stable manure annually for the last ten years. The manure is hauled at times when the teams are not needed for cultivation or transportation of fruit, is dumped in heaps near the lots where it is wanted, and spread out in the fall of the year and plowed under with the spring cultivation. Some

experiments were conducted last year with commercial fertilizers, kindly furnished, free of charge by the German Kali Works of New York, but full results have not yet been obtained.

The buildings on the farm are substantial, as the present owner has created what he desired to possess—a farm—with all the conveniences for personal comfort, and the improvements for conducting the fruit business on a large and paying scale.

The large dwelling house contains 14 rooms, besides bathroom and hall, good plumbing and modern improvements, domestic water supply of hot and cold water. The photograph on cover of pamphlet gives only an inadequate idea of the house and garden. The situation is on the southeast corner of the farm conveniently close to the road. An underground system of irrigation, consisting of pipes through which water is forced by means of a 500-gallon-per-minute



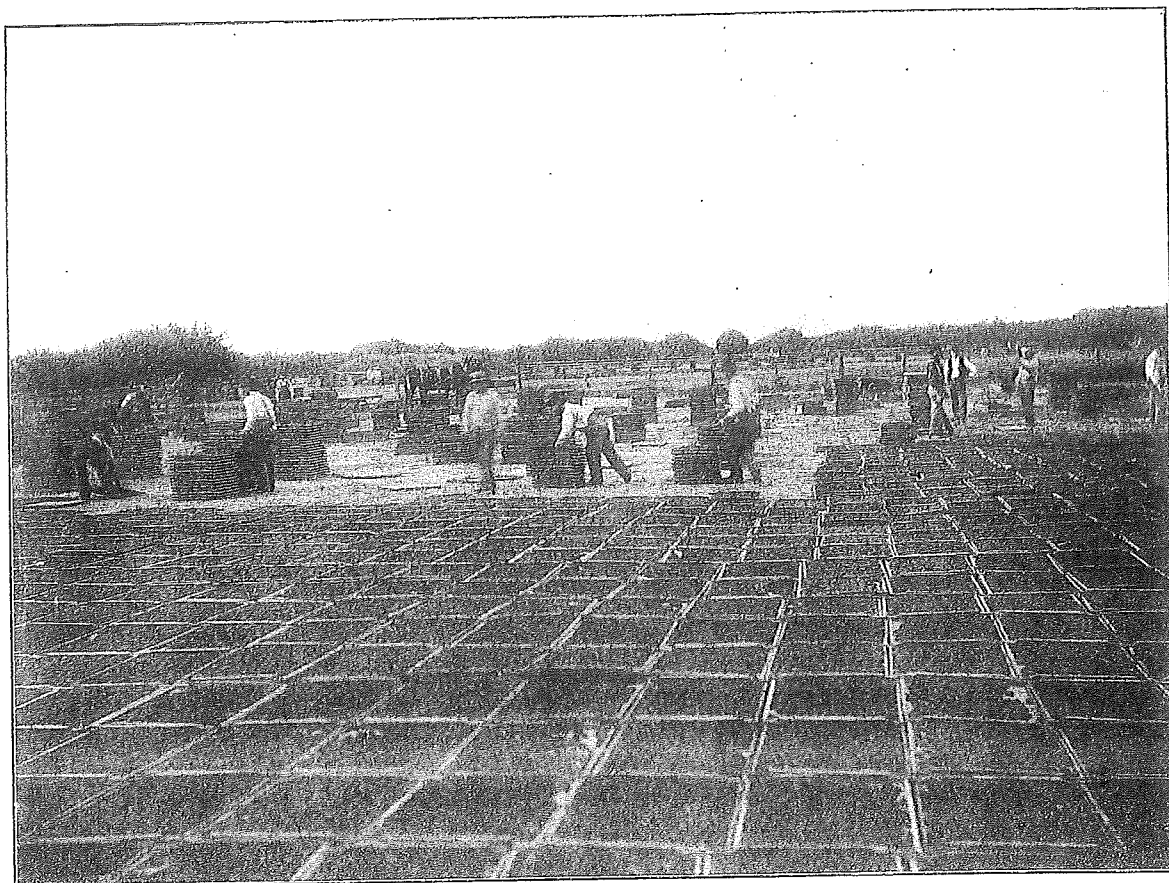
ON THE LAWN IN NOVEMBER.

centrifugal pump permits a quick and thorough wetting of the lawns and garden whenever needed. In the garden are represented palms, bananas, oranges, umbrella and pepper trees, and a number of annual and herbaceous flowering plants. Much care has been taken in keeping the garden in good form and the three lawns in fine condition. Separated from the house by a few yards is a brick store-house for provisions, two rooms for cook, bathroom for employees and office.

The drier and packing-house for raisins is a two-story building, constructed in 1885, enlarged in 1892, and is 180 feet long and 46 feet wide. It is a necessary improvement, as in seasons of large crops it would almost be impossible to cure all the raisins and prunes, owing to the scarcity of trays and lateness of the season.

When in the fall of the year the weather turns cloudy and threatening, indicating early showers, the drier is the scene of great activity. Truck after truck, loaded with fresh or

partly cured fruit, drive up to the north or south side of the building. The trays on which the fruit is spread are quickly transferred to one of the twenty-four cars, run on rails in the dryer proper, and into a current of hot air of 120 to 130 degrees Fahrenheit. The power to run the two fans, one at each end of the dryer, is furnished by a steam engine and boiler. The fruit dries in from two to six days, according to the amount of water it contains. The capacity of the drier is ten thousand trays, which means that in case of necessity it can take care of one hundred tons of green fruit. However, most of the fruit that goes into the drier is partly dried. On an average the drier turns out forty to fifty tons of cured fruit per week. The new



A YARD FULL OF PRUNES.

addition, constructed in 1892, is entirely used for the raisin packing-house, with hydraulic elevator, raisin stemmer and cleaner on second floor.

The prune packing-house is another two-story building, 80x40 feet, constructed in 1886, and is of sufficient capacity of storing 300 tons of prunes. The power for running the machinery in this building is transmitted from the drier. When the grading of the fruit takes place, after or during the harvesting of the crop, it is run by an elevator up to the second floor, where a large-sized prune grader (capacity twenty-five tons per day) separates the prunes into eight sizes. After weighing, these different grades, running from thirty to one

hundred and twenty per pound, are dumped in their respective bins below, to be stored there until they are processed and packed for shipping.

The total pack of raisins and prunes in 1900 amounted to

Muscatel raisins, Byron Jackson's goods.....	85 tons	} 14840 boxes of 50 lbs.
“ “ other growers .....	110 “	
Sultana “ Byron Jackson's goods.....	64 “	
“ “ other growers.....	112 “	} 11360 boxes of 50 lbs.
French prunes, Byron Jackson's goods.....	228 “	
“ “ other growers .....	56 “	

A total pack of 655 tons

Over fifty cars were needed to transport these amounts to their final destinations.

A new storehouse was built in 1900 which, on the second story, provides comfortable quarters for the employes, while below is sufficient storage for forty to fifty tons of fruit. There is another sleeping-house provided for employes, as well as a number of small cabins for Japanese help. A blacksmith shop is on the premises. The barn has room for 16 horses, forty to fifty tons of hay, and shelter for wagons, buggies and carriages.

After this short description of the buildings, it remains only to say a few words regarding the dry grounds that are provided for the sun-drying of fruit. The western half is devoted to the Sultana raisins and the eastern to prunes. Both prunes and Sultanas have to go through a dipping process—the Sultana for the purpose of gaining the amber bleach, so much wanted in the market, and the prune for quick-drying and cleanliness.

The prune in common with some other fruits is provided by nature with a coating against evaporation during its developing age. This coating, generally known as the “Bloom” is of an oily nature, and seals the pores of the skin, which prevents the evaporation of the water and materially interferes with the curing of the fruit. Briefly stated, a quick dip in a solution of soda, and rinsing in clear water will remove this coating. The Sultana would dry without dipping as the berries are small, but the dipping bleaches it. The larger prune, however, would be liable to fermentation, which destroys the sugar in the fruit.

Special machinery run by steam power, transmitted from drier, is used for these dipping operations, with a daily capacity of 40 tons of prunes. The Muscatel raisins are cured in the vineyard as far as possible, and only when the weather threatens are hauled to the Dry Yard to await their turn for finishing in the drier.

The fuel for drier and pumping machinery is largely furnished by the prunings of orchard and vineyard, which are wired in neat bundles by means of a brush baling machine and stored until needed. Generally the brush is sufficient to run the drier for a season, but on particularly long runs, purchases of coal and other fuel have to be made.

On page 23 will be found a statement of the products of the farm for the year 1899 and 1900, together with a statement of the expenditures needed for the operation of the business, including also certain permanent improvements, such as new storehouse and new pumping plant, which were not necessary but we found advisable to construct for the economical handling of the fruit products. This statement, it will be observed, shows a profit of \$7739.43 for 1899, and \$8921.10 for 1900. The profits in 1900 would have been materially greater had the permanent

improvements above mentioned not been added. These statements have been carefully compiled from the Farm Accounts, and are given to show the percentage of profit on the investment represented by the farm as a whole. On page 24 we present an inventory of the farm including improvements at a conservative valuation. The cost of planting and taking care of trees and vines has been given, but no mention has been made of the interest on capital invested for the four and five years before the vines and trees came into bearing. As the orchard and vineyard were not planted at once, it would be a hard matter to accurately figure the interest, as half was bearing and producing an income while the other half was maturing. Undoubtedly if interest was properly charged, the valuation of the property would be increased to \$80,000.

### FARM ACCOUNTS.

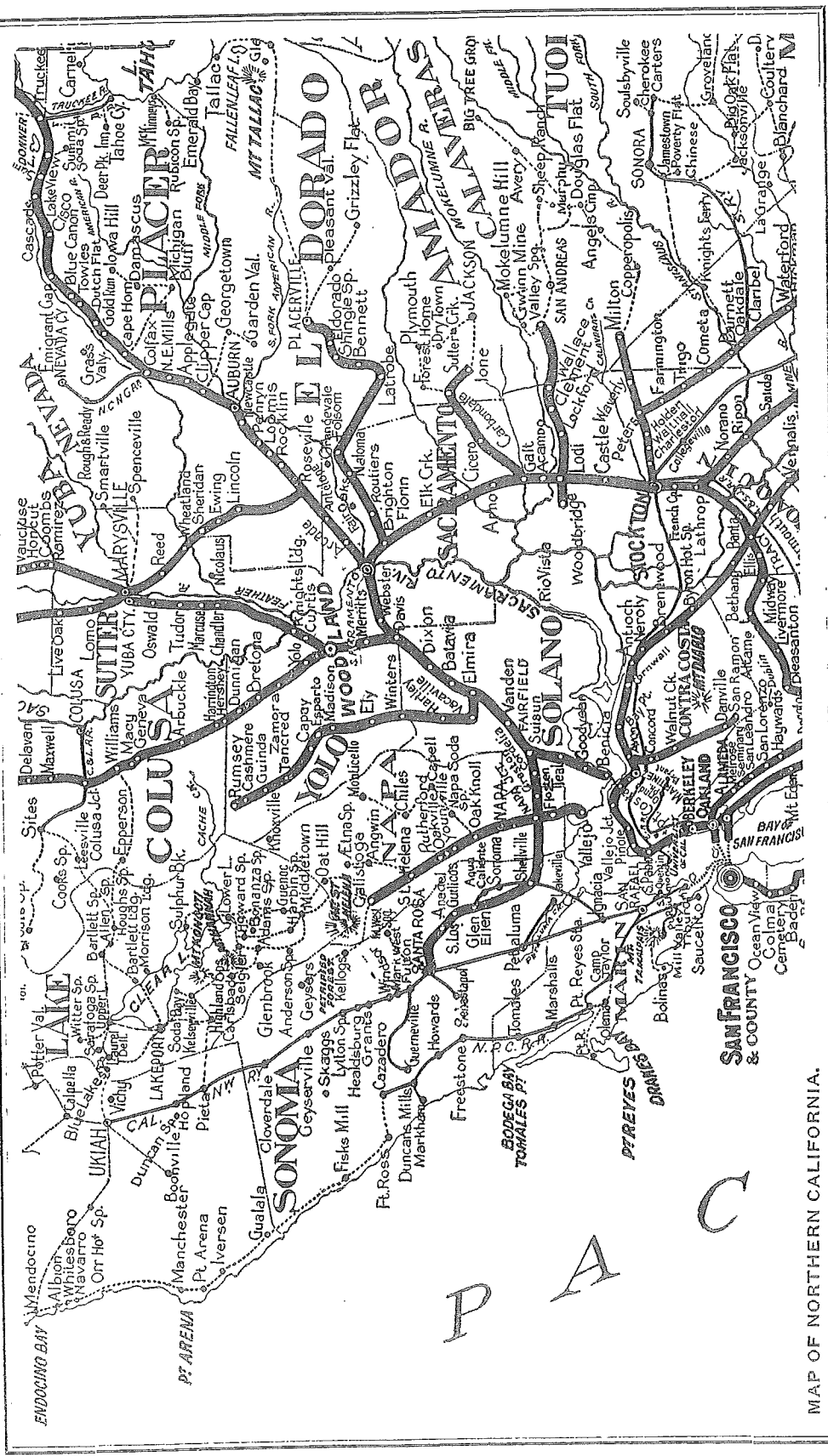
	1899	1900	1899		1900	
	Produce of Dried Fruits in Pounds.		Dr.	Cr.	Dr.	Cr.
Muscatel Raisins.....	166,967	170,976		\$ 6,792 08		\$ 9,106 18
Sultana Raisins .....	88,048	129,000		3,823 89		10,527 00
French Prunes.....	176,229	468,947		6,425 07		9,639 10
Apricots .....	34,646	12,136		2,906 66		524 06
Almonds .....	2,728	1,033		272 85		121 66
Petty Sales.....				176 45		391 74
Petty Sundries.....						1,549 65
Packing Charges.....						3,802 98
Total Amount of Fruit.....	468,618	782,092	Total Inc. \$20,397 00		Total Inc. \$35,662 37	
To Labor .....			\$5,881 78		\$10,599 12	
“ Provisions.....			1,055 09		1,549 76	
“ Permanent Improvements.....			962 14		7,231 88	
“ Fruit Bought for Speculation.....			1,871 47		952 25	
“ Commissions on Sale.....			497 84		219 22	
“ Material for Processing Fruit.....			217 70		347 40	
“ Blacksmithing .....			124 00		190 00	
“ Hardware and Miscellaneous .....			158 51		469 29	
“ Horse Feed .....			574 85		465 88	
“ Irrigation .....			56 50		126 68	
“ Taxes .....			281 04		281 04	
“ Insurance .....			216 00		233 11	
“ Fuel .....					1,099 17	
“ Box Lumber and Sacks .....					1,503 40	
“ Sundries .....			760 65		1,473 17	
			Total Exp. \$12,657 57		Total Exp. \$26,741 27	
			Profits 1899, \$7,739 43		Profits 1900, \$8,921 10	

## INVOICE OF FARM AND IMPROVEMENTS.

Orchard and Vineyard:	Estimated Value.
160 acres of land, with water rights and shares in water ditch, graded for irrigating, @ \$150 per acre.....	\$24,000 00
5666 bearing trees, original purchase price 25 cts. per tree; planting, pruning, cultivating up to bearing age of 6 years @ \$1 per tree; total cost \$1.25 per tree.....	7,282 50
54,367 bearing vines, original purchase price \$20 per 1000; planting, pruning, cultivating up to bearing age of 4 years @ 15 cts. per vine; total cost 17 cts. per vine.....	9,342 39
<b>Buildings:</b>	
Dwelling-house and Office, built in 1884, Insurance carried, \$7,000.00...	7,500 00
Barn and Outbuildings..... " 1882, " " 1,000.00...	1,500 00
Drier and Machinery..... " 1885, " " 5,000.00...	6,000 00
Packing-house ..... " 1886, " " 1,500.00...	2,000 00
Storehouse ..... " 1900, " " 500.00...	750 00
Complete Pumping Plant..... " 1900.....	5,000 00
Men's Sleeping-house..... " 1860.....	250 00
15 Japanese Cabins ..... " 1896.....	150 00
14 Poultry and Hoghouses " 1896.....	150 00
<b>Personal Property:</b>	
Complete Fruit Processing and Packing Machinery.....	1,200 00
38,000 trays 2 x 3, 1000 trays 3 x 8 .....	3,500 00
1000 Sweatboxes, 600 Lug Boxes.....	400 00
Farming Implements .....	1,275 00
Stock: 12 Horses, 2 Cows, 25 Hogs.....	925 00
Sundries .....	500 00
<b>Conservative Total Value.....</b>	<b>\$71,724 89</b>

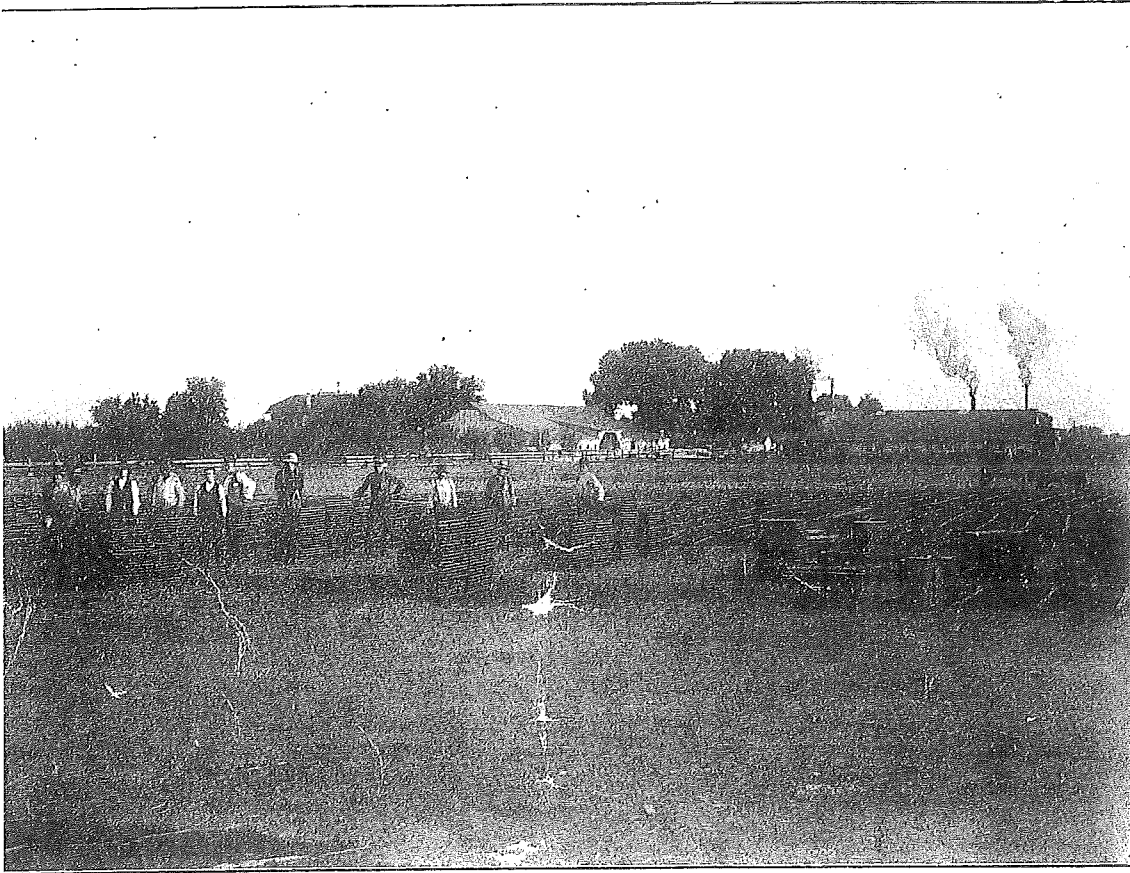
We invite personal inspection, and the writer of this pamphlet, manager since 1893, will be glad to give detailed information by correspondence or on the grounds. For terms of sale apply to **BYRON JACKSON, 411 Market Street, San Francisco.**

**G. H. HECKE,**  
WOODLAND,  
YOLO CO.



P A C

MAP OF NORTHERN CALIFORNIA.



DRY YARD OF BYRON JACKSON ORCHARD AND VINEYARD, WOODLAND, YOLO COUNTY

San Francisco Office  
411 MARKET STREET  
CALIFORNIA