Salem Is the Market and Manufacturing Center of a Great Onion Industry Which Will Grow from Year to Year

THE USE OF HOT BEDS AND COLD FRAMES FOR THE CITY HOME GARDEN

Luther J. Chapin, in His Second Article in the Series for the Benefit of Amateur Gardeners, Urges Them to Prepare These Important Aids at This Time—Not an Intricate Matter; Any One May Have Them

(Following is the second of the series of articles promised by Luther J. Chapin, giving hints and suggestions to city residents on gardening. It will pay all amateur gardeners to follow this series carefully—and much of the matter will be of interest and service to the suburban residents and the farmers. The first article appeared in The Statesman of last week.)

Hot Beds and Cold Frames

Hot beds and cold frames are indispensable to the commercial vegetable gardener. They are valuable aids to the back yard gardener and may be made to contribute largely to the interest in as well as the profits to be realized from the small garden.

The essential difference between a hotbed and a coldframe is in the source of the heat, the former deriving its heat from decomposing horse manure tramped into the bed or by artificial heat and the latter being warmed by the sun's rays passing through the glass covering the bed. A hotbed may be used as a coldframe after the heat of the manure is spent. In fact, it automatically becomes a cold frame unless fresh manure is applied.

Many people imagine that only an expert gardener can manage a hotbed, but this is not the case. True, there is a great deal to learn about the use of a hotbed, but with the volumes available at our libraries no one need hesitate to begin in a small way. A little study and a year's experience will enable the beginner to make an extended use of the hotbed the following year. I would not lead anyone to underestimate the value of knowledge and experience, but I do wish to assure the amateur gardener that no deep mystery is involved in the growing of plants under glass and to urge the use of these necessary aids to the most satisfactory results.

The hotbed serves as a safety valve to the over enthusiastic gardener, who is liable to begin planting in the open ground the first warm days of February only to find that winter is not yet over and the seed would have been better left out of the ground.

This is the time, however, to start the hotbed, and the long wait for spring is seemingly shortened.

Location.—The hotbed should be located on the south side of a building or other protection from the cold north winds. If such a location is not available the southern slope of a hill is desirable. In any event, the sash should face the south, so that the greatest benefit may be derived from the slanting rays of the sun. The site must be well drained. Natural drianage will usually be sufficient in sandy soils, but heavy clay soils must be artificially drained.

If no outlet can be had for tile the bottom of the pit may be filled with old tin cans, brickbats, cobblestones or other articles which are usually at hand. A temporary hotbed may be built on top of the ground if such an arrangement is desired, in which cage subsurface drainage would not be necessary.

Size of Hotebed.—The standard size of hotbed sash is three feet by six feet. The bed will then be six feet wide and some multiple of three feet in length. The use to which the bed is put will determine its size. If the family is to be supplied with winter or early spring vegetables such as radishes, beets, onions, lettuce, etc., more sash will be requied than if it is to be used chiefly to start such plants as cabbage, tomatoes, egg plants, peppers, etc.

From two to four sash will doubtless be large enough for the average gardener.

The first thing in the construction of a hotbed is the digging of the pit. This should be about four feet deep. The sides and ends of this pit should then be walled up with concrete or brick if a permanent bed is desired, but two-inch plank are ordinarily used and will last for seveal yeas.

If the pit is dug in a clay subsoil these plank need not extend to the bottom of the pit; one foot below the surface of the ground would be sufficient.

The north, or upper side of this frame should extend above the surface of the ground about a foot and be about five inches higher than the opposite side. In other words, the sash should have a slope of about fifteen degrees to the south. Standard sash and frames or special sizes can be secured at any planing mill.

Filling the Hotbed.—Secure about one cubic yard of fresh horse manure for each sash of standad size. This manue should consist in bulk of about one-half manure. Clear horse manure heats too violently and its force is too soon spent. Place in a pile near the hotbed and let it heat for about two days.

If there is no evidence of fermentation, or heating, pour a bucketful or two of hot water into the center of the pile. This will ordinarily start it. It should then be forked over into another pile, taking pains to throw the outside of the pile into the center of the new pile. This should be repeated in two or three days. When the heating is well started it will now be ready to put into the pit.

Special care should be taken in placing the manure in the pit. The manure should be well broken up and spread evenly over the entire pit. It should be well tramped in, care being taken to keep the center a little higher than the sides, as it settles quicker there than at the sides.

For spring use 14 to 18 inches of packed manue is sufficient.

When thoroughly warmed through, the surface should be leveled and six inches of soil placed over the top. A compost of garden loam and sand and well rotted cow manure should be prepared for this purpose, as the young plants need a friable, fertile soil for best development.

After the temperature of the soil has dopped to about 90 degrees fahrenheit the soil should be cultivated to kill the weeds which have germinated. The hotbed is now ready for the seed. Such vegetables as lettuce, onions, radishes, beets, etc., may be planted at once and grown for early spring use—long before they can be had from the garden.

After the plants are up great care must be given to temperature and ventilation. Only such plants as require about the same temperature can be grown at the same time. For example, lettuce and radishes are cool, wet weather plants, and thrive best at a temperature of about 75 degrees during the day and 40 to 50 degrees at night, while tomatoes, eggplants, cucumbers and melons require a temperature of about 85 to 90 degrees at night.

Flowers may also be grown in hotbeds and coldframes when they are not in use for vegetables.

It has not been the purpose of the writer to give detailed instructions for the construction and use of hotbeds and coldframes, but rather to point out a few of the advantages of their use, with the hope that a greater interest may be taken in the home vegetable garden.

ONIONS WILL GROW ON ALMOST ANY KIND OF LAND

But Beaverdam Land Is the Most Suitable in This Section, According to the Opinion and Experience of Fukuda Bros.

Fukuda Pros., in the Lake Labish district, are experienced onion growers. They do not confine their operations to celery, in which they excel.

Roy K. Fukuda, of the above firm, whose land is on Route 8, Salem, and between Chemawa and Qinaby, in answering questions of a Statesman reporter, gave information as follows:

"Onions will grow on most any kind of land if suitable ferterlizer is used and proper care given.

"In Oregon, beaverdam land is most suitable.

"Plant the seed in the ground from the middle of March to the last of April. Drill the seed in rows 14 to 16 inches apart, in well prepared ground.

"There are many varieties, but the Australian Brown and Globe Danvers are the best; especially the Yellow Globe Danvers is the best for the market; and the Australian Brown is a long keeper.

"Culture should start when the onions are about two inches high; weeding and cultivating with a push hoe between the rows, thinning to one inch apart in the row.

"The second weeding should be done two weeks after, when six inches high, thinning to two inches apart in the row.

"There should be one or two more weedings if necessary.

"The expense for one acre will be about $250.

"The market for onions for the last ten years has averaged about $1.75 per hundred pounds at harvesting time.

"The yield will be 200 to 400 sacks of 100 pounds per sack.

"The profit will be $100 an acre, more or less."

CYCLOPEDIA BRITTANICA ON THE GROWING OF ONIONS

(Following is the matter under the heading of The Onion in the Cyclopedia Brittanica.)

The onion. Allium Cepa, is a hardy bulbous biennial, which has been cultivated in Britain from time immemorial, but the native country of which is unknown. The onion should be grown in an open situation, and on a light, rich, well-worked soil, which has not been recently manured. The principal crop may be sown at any time from the middle of February to the middle of March, if the weather is fine and the ground sufficiently dry. The seed should be sown in shallow drills, 10 inches apart, the ground being made as level and firm as possible, and the plants should be regularly thinned, hoed, and kept free from weeds. At the final thinning they should be set from three to six inches apart, the latter distance in very rich soil. About the beginning of September the crop is ripe, which is known by the withering of the leaves; the bulbs are then to be pulled, and exposed on the ground till well dried, and they are then to be put away in a store-room or loft where they may be perfectly secured from frost and damp.

About the end of August a crop is sown to afford a supply of young onions in the spring months. Those which are not required for the kitchen, if allowed to stand, and if the flower-bud is picked out on its first appearance, and the earth stirred about them, frequently produce bulbs equal in size and quality to the large ones that are imported from the Continent. A crop of very large bulbs may also be secured by sowing about the beginning of September, and transplanting early in spring to very rich soil. Another plan is to sow in May on dry poor soil, when a crop of small bulbs will be produced; these are to be stored in the usual way, and planted in rich soil about February, on gound made firm by treading, in rows about a foot apart, the bulbs being set near the surface, and about six inches asunder. The White Spanish and Tripoli are good sorts for this purpose.

To obtain a crop of bulbs for pickling, seed should be sown thickly in March, in rather poor soil, the seeds being very thinly covered, and the surface well rolled; these are not to be thinned, but should be pulled and harvested when ripe. The best sorts for this crop are the Silverskinned, Naccra, and Queen.

FORCING—Onions may be forced like mustard and cress if required for winter salads, the seed being sown thickly in boxes which are to be placed in a warm house or frame. The young onions are of course pulled while quite small.

THE ONION CROP ONE OF MOST IMPORTANT HERE

(The following are some excerpts taken from the Horticultural Report of 1913-1914, of the Oregon Agricultural Experiment Station, covering some observations by Prof. A. G. B. Bouquet, under whose direction extensive experimentation in the fertilizing of onions had been made—mostly in the upper Willamette valley:)

"The onion crop ronks as one of the most important of the commercial vegetables produced in Oregon. In 1914 the estimated total number of acres controlled by the Confederated Onion Growers' association of Oregon, alone, was about 570, with an output approximating 230 carloads.

"The Oregon onion has a well-deserved reputation for its solidity, desirable size and color, and good quality. Being a storage crop, it is especially valuable in that it can be suitably held according to existing conditions of supply and demand. It is marketed in all points of the northwest, is shipped south to California, and has created a favorable impression in the past in Chicago and European markets.

"Onion seed in the beaverdam territory is usually dropped, by means of any reliable hand seeder, in rows 13 to 14 inches apart. The dates of sowing, which are entirely determined by particular seasonal conditions, vary from about the last of March to the 20th of April. Approximately from three and a half to four and a half pounds of seed is used to an acre, but little thinning is practiced amongst the majority of growers, except in cases of actual necessity.

"The Yellow Globe Danvers is the most widely grown variety for storage purposes.

"The greater part of the onions grown on the experimental plots were pulled for field curing the first week in September. Weather conditions are of great importance in determining the date of this work."

WOOLEN MILLS AT STAYTON TO HAVE ADDITION

Rapidly Growing Business Compels Management to Enlarge Building

ONE FIRM DISSOLVES

E. T. Matthieu Makes Repairs to Business Property in Third Street

STAYTON, Or., Feb. 11.—(Special to The Statesman)—A large addition is being annexed to the woolen mills to make room for the rapidly growing business under the new management.

E. T. Matthews is putting his Third street business building in shape for occupancy. The building which has been unoccupied for several years, has been leased to George Davie, who will move his barber shop there.

W. E. Thomas is making some repairs on his Third street business building, putting it in shape for the Peiser Brothers pool hall, which will move into the building.

Luther Stout who will represent the Valley Motor company in the handling of the Ford agency in Stayton and Benjamin Vick were in town Monday taking inventory of the stock formerly handled by Peter Diedrich. Mr. Stout will move his family to Stayton in the very near future.

Crabtree Brothers logging company dissolved partnership this week, L. D. Crabtree taking over the stock and implements and will continue the business. M. J. Crabtree, the retiring partner has moved to his home in Stayton.

Stayton Personals

E. A. Jones of Spokane was in Stayton for a few hours last Thursday. Thirty years ago Mr. Jones was a resident of Stayton, and had not been here since then. The changes have been so great that Mr. Jones was not able to recognize a single place about town.

Mrs. Willard Goodman returned home Saturday from Tacoma where she was called by the serious illness of her sister, Mrs. Edith Newberry.

Mr. and Mrs. A. C. Barrows were business visitors in Stayton Tuesday. Mr. Barrows is a prominent chicken man of Union hill.

D. O. Freeman is able to be upon the streets again after a three weeks illness.

Mrs. Sid Kerr of Mill City spent the week-end in Stayton with her daughter, Mrs. Henry Huntley.

O. M. Baker and family of Kingston were Sunday visitors at the B. A. Schaefer home.

Leston Howell of Jefferson visited his grandmother, Mrs. Sylvania Titus Sunday.

Miss Emma Peters and sister Mildred Peters, of Union Hill, spent Saturday in Stayton visiting friends.

Mrs. Emeline Richardson, who has been spending the winter with her son, W. Y. Richardson in Salem, passed through Stayton the first of the week en route to the farm home of her brother, P. P. Crabtree.

Mrs. O. B. Quesnes of San Francisco, arrived in Stayton Tuesday of last week, for a few weeks visit at the home of her mother, Mrs. Miller.

Mrs. Frank Vaughn of Lyons was in Stayton between trains last Friday.

Don't think because you have taken many remedies in vain that your case is incurable. Hood's Sarsaparilla has cured many seemingly hopeless cases of scrofula, catarrh, rheumatism, kidney complaint, dyspepsia and general debility. Take Hood's.

Captains Are Elected by Volleyball Teams

The businessmen's class of the Y. M.C.A. last night held the monthly meeting and elected the captains of the biffball and volleyball teams for the coming month. The meeting had been delayed for about 30 days. So that the biffball and volleyball teams of Woodburn business men who were invited over to play the Salem men could enjoy the good fellowship extended to them. Yesterday morning the Y.M.C.A. received a phone call stating that Woodburn would not be able to come and the games were cancelled.

One of the excellent suppers the Salem business men have been enjoying at their monthly meetings was prepared last night. About 25 or 30 men were present and good talks were heard. The election of the new captains for the coming month took plance, Vernon Elwell and "Nick" Knickerbocker were the chosen ones.

The public debt has decreased more than a billion and a half dollars since August 31 last. It is a long pull, a strong pull and a pull together. There is light ahead.

UNCLE SAM ON ONIONS IN THE CITY HOME GARDEN

(Following is the matter under the heading of "Onions" in "The City Home Garden," being Farmers' Bulletin 1044 of the United States Department of Agriculture.)

The usual method of growing onions in the home garden is to plant a quat or two of sets just as early in the spring as the ground can be worked. Throughout the south the sets may be planted in the autumn and the surface of the ground mulched with fine straw or light manure over the winter. Onions may also be grown from seed, sown in the early autumn in the south and early spring in the north, but as a rule it is more satisfactory to secure a few sets for planting.

Onions require light, mellow, rich soil. If planted in rows the sets should be placed by hand, root end downward, about 4 inches apart in the row and covered to a depth of one inch. If planted in a bed they should be spaced four to six inches apart in each direction. As a rule, onion sets are not sold under variety names, but are classed as white, brown or red.

The Yellow Globe, Yellow Danvers, Red Wethersfield and Silverskin are the leading varieties that are planted from seed. The Crystal Wax and Red Bermuda varieties of the Berluda type are often gown in the southen states.

Where wanted for green onions, the sets may be planted as a filler in the rows with early tomatoes, but where mature onions are desired it is best to plant them alone. Fully grown onions should not be pulled until the tops have broken over and partially ripened. The bulbs should then be pulled and spread in a cool, dry place where they will get plenty of air. The mature onions should be kept where it is qite cool and dry. Slight freezing will not hurt the stored onions if they are not disturbed while frozen.

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KILL THE COLD AT ONCE WITH
HILL'S CASCARA QUININE BROMIDE
Standard cold remedy for 30 years—in tablet form—safe, sure, no opiates—breaks up a cold in 24 hours—relieves grip in 3 days. Money back if it fails. The genuine box has a Red top with Mr. Hill's picture.
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"They're always of feathery lightness and the secret of my success is
Crescent Baking Powder
"It's a different and more convenient powder.
"Callers may interrupt when I'm in the midst of cake mixing, but with Crescent interruptions do not mean failure.
"The Crescent raise awaits oven heat; when the cake is slipped in the dough rises to perfection—no chance for it tot fall, though baking is delayed for hours."
You pay only the pre-war price.
25c for 1 pound
$1.00 for 5 pounds
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The Valentine Gift Supreme
A Box of Spa Chocolates
A large assortment of Red Heart Shaped boxes, filled with an excellent selection of our best chocolates will fittingly express the sentiment of the day.
THE SPA
Ice Cream Confectionery
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STAPLE AND FANCY GROCERIES
FRESH FRUIT AND VEGETABLES
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Whose Slogan Is:
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KAFOURY BROS.
466-474 State Street

DATES OF SLOGANS IN DAILY STATESMAN

(In Twice-a-Week Statesman Following Day)

Loganberries, Oct. 9.
Prunes, Oct. 16.
Dairying October 23.
Flax, October 30.
Filberts, Nov. 6.
Walnuts, Nov. 13.
Strawberries, Nov. 20.
Apples, November 27.
Raspberries, December 4.
Mint, December 11.
Great Cows, December 18.
Blackberies, December 25.
Cherries, January 1, 1920.
Pears, January 8, 1920.
Gooseberries, January 15, 1920.
Corn, January 22, 1920.
Celery, January 29.
Spinach, February 5, 1920.
Onions, February 12, 1920.
Potatoes, February 19, 1920.
Currants, February 26, 1920.
Paper Mill, March 4, 1920.
Dehydration, March 11, 1920.
Mining, March 18, 1920.
Hogs, March 25, 1920.
Land, April 1, 1920.
National Advertising, April 8.
Sheep, April 15.
Angora Goats, April 22.
Hops, April 29.
Poultry, May 6.

(Back copies of Salem Slogan editions of the Daily Oregon Statesman are on hand. They are for sale at 5c each, mailed to any address.)

(It will interest some people to know that these back copies are selling fast—that, nearly every day, orders are received from near and distant points for the whole series. They will be sold out before the fifty-two Slogans are completed, without doubt.—Ed.)

INDIGESTION
"Pape's Diapepsin" makes Disordered Stomachs feel fine at once!
Lumps of undigested food causing pain. When your stomach is acid, and is gassy, sour or you have heartburn, flatulence, headache or dyspepsia, here is speedy relief—no waiting.
Eat a tablet or two of Pape's Diapepsin and instantly your stomach feels fine. All the indigestion pain, gases, acidity and misery in the stomach caused by acidity ends.
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WARNING
In keeping your bowels regular do not become addicted to weakening purgatives or mineral laxatives; just try KONELAX; safe, gentle, wholesome. Best and most farthest. Obtainable at busy druggists everywhere. Konelax is relief for many ailments including constipation, headaches, dizzy spells, bilious, gas, heartburn, torpid liver, bad breath, nervousness, dyspepsia, indigestion, obesity, mental and physical dullness.

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We have just received a beautiful line of high quality all-wool spring suitings—every imaginable weight, shade and weave. They're all classy woolens. They show their newness at a glance—and their fine quality, too.
Come in and look them over. You'll be agreeably surprised at their quality and our price for a finished suit will be an additional pleasure to you.
New Style Sheets
After you've selected the material you prefer, we'll show you the new style sheets and we'll fashion your suit to exactly meet your preference as to style. We'll guarantee to please in every respect—quality, style, fit and finish.
Our prices are money savers to you.
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