

The World Can Produce No Better Asparagus Than Has Been Grown In the Salem District, and More Should Be Grown, and the Industry Put on a Commercial Basis

ASPARAGUS VALUABLE PERENNIAL VEGETABLE, SAYS PROF. BOUQUET

It Should Be in Every Home Garden—It Has All the Valuable Qualities—The Oregon Agricultural College Is Growing for General Distribution Seeds of the Great Washington Variety to Be Ready Next Year.

Editor Statesman: On account of its many different values, this vegetable should be one of the features of every home garden on the farm. Concerning the planting and care of the bed I have written several times in the Statesman and also the Pacific Homestead. Let me repeat, however, that there is hardly any vegetable, unless it may be rhubarb, that gives as much in return for the slight amount of work necessary to start and maintain a bed. It is necessarily only planted once, grows under a wide variety of conditions, is a sure cropper each year; one of the first spring vegetables, can be canned, and produces almost an unlimited yield consistent with good soil fertilization.

METHODS USED IN THE GROWING OF ASPARAGUS BY CHASE GARDENS

The Producers of Chase Hy Quality Brand Vegetables at Eugene Kindly Give the Reader Pointers on the Cultivation of This Delicious Garden Vegetable—They Are Extensive Growers and Are Enlarging Their Operations.

Editor Statesman: I am enclosing a few notes on asparagus culture in reply to your recent request for the same. As to the garden and greenhouse operations in general I find the time too short to go into the matter with any fullness and get the notes back to you by Monday. If you would care for this material for some later issue I should be glad to give you any information that you might desire as far as it lies within my ability.

Asparagus is one of the most reliable of the crops grown by the market gardener. The fact that it takes two years from the setting of the plants before even a fair crop is secured and three years if the seed is sown, keeps many farmers from growing the crop. After the plantations is once established it is good for many years and will bring in a regular and substantial income if properly cared for.

The crop is not one for the general farmer, who has a wide variety of crops, to grow as a side line. Rather, it is the crop for the man who specializes in vegetable crops or for those who have a small place and grow berries, fruit, etc. This, of course,

DATES OF SLOGANS IN DAILY STATESMAN (In Twice-a-Week Statesman Following Day)

- Loganberries, Oct. 7.
- Prunes, Oct. 14.
- Dairying, Oct. 21.
- Flax, Oct. 28.
- Pilberts, Nov. 4.
- Walnuts, Nov. 11.
- Strawberries, Nov. 18.
- Apples, Nov. 25.
- Raspberries, Dec. 2.
- Mint, Dec. 9.
- Great crops, Dec. 16.
- Blackberries, Dec. 23.
- Cherries, Dec. 30.
- Pears, Jan. 6, 1921.
- Gooseberries and Currants, Jan. 13.
- Corn, Jan. 20.
- Celery, Jan. 27.
- Spinach, Feb. 3.
- Potatoes, Feb. 10.
- Bees, Feb. 17.
- Mining, March 3.
- Goats, March 10.
- Beans, March 17.
- Paved highways, March 24.
- Broccoli, March 31.
- Silos, April 7.
- Legumes, April 14.
- Asparagus, April 21.
- Grapes, April 28.

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fact that the price per pound is high is an additional factor in its favor as far as long distance shipments are concerned. From this locality much of the asparagus is shipped to Seattle, a distance that would be impossible for a bulky, low-priced crop under present express rates. This makes it a very desirable crop for the farmer who does not wish to spend all of his time in the marketing of his vegetables, as this crop can be packed and hauled to a shipping station and disposed of without any trouble.

Sandy loam is the predominant soil for commercial plantings in this district. The river bottom loams are not only early soils but are much better in the case with which the crop can be cultivated. A rich, well-drained piece should be used in starting a field. Manure spread on in the fall or winter and plowed in during the spring is considered the best fertilizer both before the crop is planted and after it becomes established.

Spring planting of the roots is the best for this crop. Early in April, on light soils, is a very good time. After thorough preparation of the soil, deep furrows are opened by running a plow along rows already marked out. The width of the rows varies from 5 to 8 feet with about 5 feet as the average in most soils. The roots or crowns are set in the bottom of these furrows about two feet apart, and cover two or three inches with soil. The soil is worked in as the plants grow during the season. Often during the first season a crop of beans, peas, radishes or almost any early crop can be grown between the rows. This provides sufficient cultivation for the asparagus and should return a profit on the other crop grown.

The harvesting of this crop in the Eugene district begins from the 10th to the 20th of April, depending upon the season and the location and kind of soil, and lasts well through June. The plants are in the shoot weakens the plant and is very likely to damage the crop the following year, as the food supply for the

next crop is stored largely in the roots during this year. Green asparagus is used almost entirely at present, and differs from the white asparagus only in the method of cutting. For the white asparagus the soil is ridged up slightly and the shoots are cut just as they force their way through the soil, while with the green the shoots are allowed to grow longer and are cut only an inch or two under the surface of the soil. A sharp knife is used to cut the shoots.

UNCLE SAM TELLS HIS NEPHEWS HOW TO GROW AND CAN ASPARAGUS

It Is One of the Earliest and Most Wholesome Vegetables and It Should Be Grown in Every Home Garden—The Demand Is Increasing in This Country.

(The United States Department of Agriculture, in Farmers' Bulletin 829, gives a great deal of information about the growing and marketing of asparagus. As the other matters are treated in other articles in this Salem Slogan number, the excerpts below from this bulletin are confined mainly to the directions for home canning of the vegetable.)

Asparagus is one of the earliest and most wholesome vegetables available. It can be grown in every home garden where it can be produced successfully. As a canned product asparagus is one of the best, because it retains its flavor better than most other vegetables. The growing of asparagus for market is a profitable industry when the crop is properly cared for and intelligently handled. The acreage grown for market might be enlarged considerably, as the demand for asparagus is increasing.

A well-established asparagus bed should produce profitable crops for 15 or 20 years, but in most instances better results are secured when the plantings are renewed every 8 or 10 years.

Canning is one of the most popular vegetables for canning because the canned product retains the quality of the fresh shoots. In a few sections large acreages of asparagus are grown under contract for canners, in some cases the grower sells his asparagus through the ordinary channels as long as the price justifies it and then disposes of the remainder to the canning factory. The canneries tend to stabilize the market for fresh asparagus, and in some instances growers organize a company or association for the purpose of canning the surplus or disposing of the crop to advantage when the market price is too low to warrant shipping it long distances. The expense of shipping to canning factories is very small, because the cost of bunching, tying and trimming is eliminated; cheap containers, which are returned and used repeatedly, are employed; the transportation charge is small, as the canneries are usually located near the producing center, to which the asparagus is often hauled direct from the field; and there is no commission or selling charge, as is the case when the crop is shipped to the market.

As white asparagus is usually desired for canning, the shoots should be cut just before they show above the surface of the soil, as after breaking through, only the green parts are tender. The asparagus should be canned as soon as possible after it is harvested, because the longer the delay the tougher the shoots become.

For home use the asparagus should be canned within an hour or two after cutting. The stalks should be cut according to the length of the can or jar to be used and then washed in cold water and the tough outer skin scraped off. The shoots should be blanched by immersing them in boiling water, but not to exceed 10 minutes. The time required for blanching depends upon the condition of the shoots. For young, tender shoots a mere

scald in boiling water is sufficient, while for the toughest stalks at least three minutes are required. After the asparagus is blanched, it should be plunged into cold water, packed neatly, with tips up, in cans or jars, and covered with a heavy brine, made by dissolving 4 ounces of salt in 1 gallon of water.

THE SAVAGE GARDENS HAVE BEEN GROWING ASPARAGUS MANY YEARS

They Have Grown It from one Planting for Thirty Years—But They Will Renew Their Beds More Often in the Future, in Order to Get the Larger Product More in Demand in the Market.

A Statesman reporter yesterday afternoon found J. W. Savage, of the Savage gardens, out on the Garden road in Salem's eastern suburbs, plowing the ridges out of his asparagus acreage. He had thrown up the ridges last fall, in order to provide winter drainage.

J. W. and Ben H. Savage conducted the market gardens there that were conducted by their father, H. W. Savage, before them. These gardens have been supplying vegetables and fruits to the Salem markets for 44 years. The Savage brothers have about two and a half acres of asparagus now. It is all of the Palmetto variety excepting a few rows of the Argenteuil. J. W. Savage says he prefers the green asparagus; that it has more of an asparagus flavor than the white.

He says they have no trouble with the rust; and he thinks no one will with well drained soil, in this district. In the Savage gardens there are asparagus beds that have been in for 30 years. The bed that Mr. Savage was plowing yesterday is 20 years old. It has

STARTED ASPARAGUS GROWING ON COMMERCIAL SCALE FROM GARDEN

E. E. Settlemier Got His Seed from a Small Garden Patch of the Vegetable That Had Been on the Home Farm for Many Years—Grows Fine Product of Palmetto Variety.

Editor Statesman: In reply to yours of the 15th, will say that I believe there is yet much to be learned in growing and marketing asparagus.

My experience in growing asparagus started six years ago, when I gathered seed from a small garden patch of it which has been on the farm here for many years and passed on by all who sampled it as being excellent in quality, and is said to be of the Palmetto variety. Planting the seed in the spring as soon as the weather would permit, then resetting the plants the next spring in black loam soil, well fertilized and well drained, in rows 4½ feet apart and 20 inches apart in the row, and six inches deep, they were cared for in the best way possible during the war period, and gathered a little from the plants the fourth year, a small crop the fifth year, and am expecting a full crop this year. I also find that with age the crown will spread, making a wide row, which requires a great deal of hand work to keep down

the weeds. Last year I filled many orders for home canning, and so far as I have learned, all have been highly satisfactory, and this year I expect to have some canned by our local cannery and will then be better able to judge as to whether we could compete with the California-grown asparagus. If you find any part of this letter that in your judgment would interest your readers, such information is freely given. Yours truly, E. E. Settlemier, Woodburn, Or., April 18, 1921.

CHINESE GROWERS SUPPLY PART OF THE ASPARAGUS USED IN SALEM

A considerable portion of the asparagus found in the Salem markets is furnished by Chinese growers. There are several of these growers. One of them is Sui Sun, market gardener, whose place is about four miles north of Salem, on the River road, a quarter of a mile below the Kaiser school house. He has a white variety; that

WAITING FOR MORE MEN WITH SPIRIT OF THE MUECKE BROS.

They Would Put the Asparagus Industry on a Big Commercial Scale in the Salem District on Its Feet with the Assistance of Some of Our Forward Looking Cannery Men.

For a number of years there was grown on the Miramonte ranch, of Muecke Bros., near Aurora some of the most wonderful big white asparagus ever produced anywhere. It was sold in the best Portland markets, and to the best Portland hotels, and sent to the high class restaurants of other cities—and it gained a great reputation all over the country.

A reputation that has persisted to this day, and men who have moved from Oregon to other states, and remember this great product, still inquire about it, wondering if any more of that wonderful Aurora asparagus can be had. The river bottom land on the Miramonte ranch is good land, very rich and productive—But it is no better than thousands of acres of other lands in the Salem district, in Marion, Polk, Clackamas, Yamhill and Linn counties. This section is anxiously waiting for a lot of other people with the spirit of the Muecke Bros., assisted by some of our cannery men, to put the asparagus industry on a commercial proposition on a large scale on its feet. Germs of Disease should be promptly expelled from the blood. This is a time when the system is especially susceptible to them. Get rid of all impurities in the blood by taking Hood's Sarsaparilla, and thus fortify your whole body and prevent illness. (adv.)

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16052	Birds and the Beak	Belmont and Victor Orchestra
85 cts	In Venice Whistling	Stewart
16109	Uncle Josh's Huskin' Bee Dance	Stewart
85	Last Day at School at Pumpkin Centre	Stewart
16145	Uncle Josh at the Opera	Stewart
85	Uncle Josh in Society	Stewart
16199	Arkansas Traveler	Spencer
85	Rabbit Hash	Golden
16228	Massa's in the Cold, Cold Ground	Hayden Quartet
85	Cornfield Medley	Hayden Quartet
16228	Uncle Josh Playing Baseball	Stewart
85	Uncle Josh on a Fifth Ave. Bus	Stewart
16261	Uncle Josh at the Opera	Hayden Quartet
85	Rest for the Weary	Hayden Quartet
16414	Tell Mother I'll Be There	Hayden Quartet
85	Sometimes We'll Understand	Trinity Choir
16440	Uncle Josh's Second Visit to the Metropolis	Wells and Hayden Quartet
85	Where the River Shannon Flows	Flak's Jubilee Quartet
16453	Swing Low, Sweet Chariot	Flak's Jubilee Quartet
85	Golden Slipper	Stewart
16520	Uncle Josh's Second Visit to the Metropolis	Stewart
85	Uncle Josh in a Department Store	Stewart
16583	Lead Kindly Light	Trinity Choir
85	My Mother's Prayer	Freemantle
16576	Uncle Josh and the Photographer	Stewart
85	Farmyard Medley	American Quartet
16742	Jesus Saviour Pilot Me	M. Clasky
85	Nearer My God to Thee	Hayden Quartet
16749	Uncle Josh's Second Visit to the Metropolis	Stewart
85	His Leadeth Me	Crisler Quartet
16804	Uncle Josh's Trip to Conny Island	Stewart
85	Roll on the Ground	Golden
16814	Pagliacci	La Scala Chorus
85	Sweet Genevieve	Corona and Shaw
16921	Uncle Josh at the Roller Skating Rink	Stewart
85	Uncle Josh and the Fire Department	Stewart
16927	Uncle Josh's Dream	Neapolitan Trio
85	Happy Days	Neapolitan Trio
16995	Schubert's Serenade	Neapolitan Trio
85	Serenade for Flute	Neapolitan Trio
17015	Southern Melodist	Beits
85	Racineville Waltz	Grand
17058	Aloha Aoe Cornet	Clark and Son's Band
85	From an Indian Legend	Sousa's Band
17143	Uncle Josh's Second Visit to the Metropolis	Neapolitan Trio
85	Simple Confession	Neapolitan Trio
17221	Preacher and the Bear	Golden
85	Bake That Chicken Pie	Collins and Harlan
17222	These Times (from Spring Maid)	McNaughton
85	No News, or What Killed the Dog	Wills
17231	Anvil Chorus (Trovatore)	Victor Orchestra
85	Force in the Forest	Proff's Band
17251	Uncle Josh at the Moonlight	Hayden Quartet
85	Massa's in the Cold, Cold Ground	Stewart
17311	Tales of Hoffman (Barramble)	Victor Concert Orchestra
85	Intermezzo (Cavalletti Rustiana)	Victor Concert Orchestra
17380	Waltz and His Dog	Proff's Band
85	Warbler's Serenade	Proff's Band
17442	La Paloma	Francisco
85	La Golondrina	Francisco
17454	Hammock	Venician Trio
85	Berceuse from Jocelyn	Venician Trio
17474	Silver Threads Among the Gold	Baka
85	When You and I Were Young, Maggie	Harrison
17523	Woodland Echoes	Neapolitan Trio
85	Woodland Echoes	Neapolitan Trio
17531	Luna Waltz	Pietro
85	Pietro's Return March	Pietro
17551	Starlight March	Pietro
85	Beautiful Days Waltz	Pietro
17643	Italian Favorites	Pietro
85	Azalea Waltz	Pietro
17661	Travala Prelude	L'Orchestra Symphonique
85	La	L'Orchestra Symphonique
17677	That Moaning Saxophone Rag	Brown Bros
85	Original Fox Trot	Van Eps Trio
17701	Hawaiian Waltz Medley	Lua—Kalli
85	Kilina Waltz	Lua—Kalli
17710	Kahala March	Lua—Kalli
85	Hono Hono	Lua—Kalli
17717	How Blow Thou Winter Wind	Dixon and Male Quartet
85	Airs Sung by Ophelia	Rodheaver
17763	Brighten the Corner Where You Are	Rodheaver
85	I Walk With the King	Rodheaver
17767	Waldana (Drowsy Waters)	Lua—Kalli
85	Hilo	Lua—Kalli
17774	Cunka Medley	Lua—Kalli
85	Hula Medley	Lua—Kalli
17782	Whispering Willow	Kline—Baker
85	Alide With Me	Kline—Baker
17818	Silver Threads Among the Gold	Neapolitan Trio
85	Oh Promise Me	Venician Trio
17820	Uncle Josh in a Barber Shop	Stewart
85	Wax Talk in Pumpkin Centre	Stewart
17854	Uncle Josh Buys an Automobile	Stewart
85	Village Gossips	Stewart
17865	Wedding of the Winds	Pietro
85	Matildiana	Pietro
17873	The Cross Row	Imperial Quartet
85	Way Down Yonder in the Corn Fields	Imperial Quartet
17957	National Emblem March	Proff's Band
85	Garde du Corps March	Proff's Band
17965	Sleep, Baby, Sleep	Barton and Carroll
85	Hawaiian Love Song	Barton and Carroll
17982	How Blow Thou Wind in the Vale	Male Quartet
85	When They Ring the Bells for You and Me	Imperial Quartet
17987	Coronach	Kline, Wheeler, Dunlap
85	Soldier, Rest	Kline—Baker
18019	The Ballerina	Great
85	Spring Song (Mendelssohn)	Great
18020	In the Garden	Sork
85	When the World Forgets	Asher and Rodheaver
18027	Hot Foot March	Rodheaver
85	Pussy Foot March	Six Brown Bros
	Saxophone	Six Brown Bros
	Saxophone	Six Brown Bros

A WAND AD. IN THE STATESMAN WILL BRING RESULTS