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A non-profit organization owned entirely by the patrons. Give us a trial.
Manufacturers of Buttercup Butter "All your Cream"
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Dates of Slogans in Daily Statesman

(In Twice-a-Week Statesman Following Day)

Loganberries, Oct. 5.
Prunes, Oct. 12.
Dairying, Oct. 19.
Flax, Oct. 26.
Filberts, Nov. 2.
Walnuts, Nov. 9.
Strawberries, Nov. 16.
Apples, Nov. 23.
Raspberries, Nov. 30.
Mint, December 7.
Great cows, etc., Dec. 15.
Blackberries, Dec. 22.
Cherries, Dec. 29.
Pears, Jan. 4, 1923.
Gooseberries, Jan. 11.
Corn, Jan. 18.
Celery, Jan. 25.
Spinach, etc., Feb. 1.
Onions, etc., Feb. 8.
Potatoes, etc., Feb. 15.
Bees, Feb. 22.
Poultry and pet stock, Mar. 1.
Goats, March 8.
Beans, etc., March 15.
Faved highway, March 22.
Broccoli, etc., March 29.
Silos, etc., April 5.
Legumes, April 12.
Asparagus, etc., April 19.
Grapes, etc., April 26.

Drug garden, May 3.
Sugar beets, sorghum, etc., May 10.
Water power, May 17.
Irrigation, May 24.
Mining, May 31.
Land, irrigation, etc., June 7.
Dehydration, June 14.
Hops, cabbage, etc., June 21.
Wholesaling and jobbing, June 28.
Cucumbers, etc., July 5.
Hops, July 12.
City beautiful, etc., July 19.
Schools, etc., July 26.
Sheep, Aug. 2.
National advertising, Aug. 9.
Seeds, etc., Aug. 16.
Livestock, Aug. 23.
Automotive industry, Aug. 30.
Grain and grain products, Sept. 6.
Manufacturing, Sept. 13.
Woodworking, etc., Sept. 20.
Paper mills, etc., Sept. 27.
(Back copies of the Thursday editions of the Daily Oregon Statesman are on hand. They are for sale at 10 cents each, mailed to any address. Current copies, 5c.)

SALEM WORLD'S QUALITY CELERY CENTER

Oregon took first prize at the national celery contest last year.
Oregon took second prize at that contest the year before—pronounced a greater victory than taking the first, by Prof. Bouquet of the Oregon Agricultural college.
The first prize winner of last year, now growing celery at Troutdale, was formerly a grower in the Kalamazoo celery district—regarded up to lately as the greatest celery district in the world.
Marion county produces as good celery as Malinoma or Lane—
Which means the best in the world.
The Labish Meadows Celery union members hope and expect to be the greatest celery growers in the world.
They have now a \$100,000 year industry, on 100 acres.
There are 5000 acres of as good celery land in that district.

Valley Motor Co

260 North High Street Phone 1995

Boost This Community by Advertising on the Slogan Pages

DID YOU KNOW that Salem is the market center of the coming greatest celery growing district of the United States; that Marion county already leads Oregon in the industry, and is increasing this lead; that our growers produce here the finest quality of celery grown in the world; that they sell the crop at \$1,000 an acre; that there is a net profit of around \$300 an acre in celery growing here in the Salem district, for the man with the right kind of land, some capital, and a great deal of industry; and that there is a welcome in the Salem district for more celery growers—hundreds of them?

Get a Plate a Day
Weatherly Ice Cream
SOLD EVERYWHERE

Buttercup Ice Cream Co.
P. M. Gregory, Mgr.
340 South Commercial St. Salem

DODGE BROTHERS SEDAN

Bonesteel Motor Co.
184 S. Com'l St. Phone 628

VALLEY PACKING CO. CASCADE BRAND HAMS BACON AND LARD SALEM, OREGON

RULES OF THE OREGON AGRICULTURAL COLLEGE FOR THE GROWING OF CELERY

It is Very Intensive Agriculture, and No One Can Learn All the Tricks of the Trade and of the Production of a Quality Crop in One Season, and The Expenses Per Acre Are High; But So Are the Gross Money Receipts for the Right Kind.

"Celery Production and Marketing" is the subject of Circular 13 of the Oregon Agricultural college, dated April, 1917; but authoritative and not out of date. With the hope of helping to extend the growing of celery in the Salem district, Circular 13 is printed in full as follows:

There is no doubt but that Oregon is able to produce celery of the finest size and quality. Crops of this vegetable grown in different parts of the state prove this to be so. The acreage in celery has been growing steadily in accordance with the gradual increase of cities in various districts. Many people have had their attention turned to the possibilities of making money from the growing and marketing of celery. A large number of letters received at the Experiment Station show that there is a very decided tendency toward the planting of quite a large area to this crop; that is, should a majority of the inquiries for information materialize into attempts to grow the crop.

I would offer at this time a special word of precaution to those, in particular, who have had but little experience in growing celery or even have done but little farm work. The production of celery is very intensive farming, and the business cannot be learned in the growing of the first crop. It would especially recommend that one proceed slowly and start with a sufficiently small acreage so as to warrant good care and proper attention. Then if market conditions are favorable one can very readily increase one's acreage and with experience can put out a superior article.

Markets for Celery
Celery is a vegetable that will stand up well under transportation, but it must be handled right. Not a great deal of Oregon celery is exported. Local markets furnish most of the business. There is no market for dirty, ungraded, wilted celery. Nor does the trade want pitted, blemished, or blemished stalks. Rather is it desired that they be of medium to large size, well washed, thoroughly cleaned, neatly bunched, free from dirt, blight or blemishes of any kind and having a good color typical of the variety and quality that is nutty, sweet, and crisp.

I mention these things because of the fact that there is usually much more of the former type than the latter, and there is a good market for high class produce. I would urge a branding of celery if it is superior. Build up the market by the character of the goods, and by their superiority they will cause a natural demand by the public.

clapping until the next application. Lime is usually beneficial on organic soils, and the Kalamazoo growers use 600 to 800 pounds of salt annually per acre, spread broadcast and harrowed in lightly. It is claimed that it assists the quality of the celery and makes the stalks more brittle and tender.

Plant Production
One ounce of seed producing 10,000 plants, one will have to figure on over 30,000 for one acre, setting at the usual distance of 6 by 30 or 36 inches.

There are two kinds of celery usually grown—the medium early and the late. To grow plants for the former some form of heat is necessary, while for the latter no heat is required, the plants being started outdoors.

For continual production seed may be sown at regular intervals of two to three weeks up to the first part of May, beginning the first week of March. Greenhouses are much superior to hotbeds for starting the plants. The seed bed should be composed of sifted muck and sand, and the bed should be made very fine and smooth before sowing. The seed is broadcasted and covered with finely sifted soil—one-eighth of an inch deep. Cover with burlap and water with tepid water through the burlap, which is removed at first signs of germination. Seed may be sown as early as the first of March.

Manure hot beds may be started about this time and the temperature kept at 70 degrees or thereabouts. No seeding should be made in the hot bed until the temperature has decreased to 30 degrees or 35 degrees.

Celery to be harvested after September will be started outdoors in beds as soon as conditions become warmer in the spring, April 15 to May 20 being the average time. Successional sowings should be made to insure plenty of plants and to have them coming along at various intervals so that celery may be of different sizes in the field. Figure on your market demands in the plant growing. The celery should not stand in the field long after the blanching is done. This is it advisable to have plants of various ages in the field at once.

Pricking Out Plants
The plants of the early crop are usually pricked out into the frames before field setting in order to give them plenty of room for development; 2 by 2 inches is the usual distance. The soil in the frames should be rich. The young plants should be sprayed with Bordeaux mixture when in the frames in order to keep off the fungus blight.

Transplanting to the Field
Operate preferably in cloudy weather or just after a rain. Set plants in freshly stirred soil. Plants should be stocky and about 6 inches high. They should be watered down well eight to 12 hours before lifting. Organize setting gangs. Keep the plants protected from the sun. The soil should be loose and marked off with marker proper distances of setting. Set plants level and straight. Do not dig any trenches. See that the roots are straight and the plants well primed. Water after setting if possible.

Cultivation
Do not stir the soil when plants or soil are wet. Cultivate regularly every 10 to 14 days. Hoe frequently. Don't throw any soil up to the plants. Especially cultivate after irrigation.

Irrigation
Both overhead sprinkling and ditch irrigation are used. Natu-

ral sub-irrigation, where possible, is best. Overhead system has a tendency to increase celery blight due to wetting of the leaves. Plants should be sprayed when young if one is going to sprinkle. On most organic soils irrigation should be not frequent, but should give sufficient amount of water to thoroughly wet the deepest roots.

Spraying
If the plants have been sprayed in the seed bed they will probably need only one or two sprayings in the field after setting. For details concerning spraying send to Prof. H. B. Bars, department of plant pathology, O. A. C., Corvallis, Or.

Blanching
In western Oregon boards are used for blanching; 1 by 12-inch boards are placed on each side of the row and held at the top by cleats or stakes against the outside. Board only a certain amount of celery at one time—enough for market for a week or so, as the case may be. Don't let the celery stand in the boards long after being blanched. The plants should be 12 or 14 inches high when the boards are used. Sixteen to 24 days will be necessary to blanch the celery.

Harvesting
The color will determine the time of digging. Lift with a fork, strip off poor outer leaves and trim the root to a four-sided cone. Take to the packing shed, wash, rinse, and grade. The celery should be graded for size and color. They are tied in bunches of 12, with string at the top around the leaves, and red or blue or white tape around the stalks. The culls may be used as "hearts." Neatness in bunching is very important; attractive, sanitary appearance of bunches cuts a big figure.

Various crates are used. All should be lined with paper. Crates with a 22 by 24-inch base and holding five to seven dozen standing upright are common. Some use a square box holding four dozen. Each dozen bunches should be wrapped in paper.

Marketing
Everything should be done to keep the celery clean until it reaches the consumer. Celery averages in price five to sixty cents per dozen bunches. Prices often reach 80 cents to 90 cents, but sometimes there is a drag on the market even of good stuff. Hearts sell at 5 cents or two for 5 cents.

The cost of production varies from \$175 to \$250—fertilizer, harvesting and marketing being expensive items.

Helpful Literature
Bulletin 1269, Celery Culture, department of agriculture, Washington, D. C.
Celery Culture, Beattie, Orange Judd company, N. Y.
Crop Pest Bulletin, Oregon Agricultural college, 1912-1913.

Correspondence regarding all problems in production of celery solicited by A. G. B. Bouquet, section vegetable gardening, division of horticulture, Oregon Agricultural college, Corvallis, Or.

IMMENSE POSSIBILITIES FOR CELERY INDUSTRY
(Continued from page 2)
mostly from the outside, to be expended here.
There are now 30 growers in that union, mostly men born in Japan; one born in Korea. Mr. Fukuda, a man with a good English education, secured in this country, and an intelligent and

averages about \$8 a crate; as high as \$12.
It will be seen from the above that the Labish Meadows growers sent away for sale last year something like 13,580 crates of celery.

They also sent to market two of three cars of lettuce. They also raised a few onions—sold about 10 cars of onions.
But for their celery alone they received for their total sales last year about \$100,000.

It is Significant
There are at least 5000 acres of land in the Labish Meadows district that are as good as the 100 acres now devoted to celery; as good for celery growing. And there are many other pieces of this beaverdam land throughout Marion and Polk counties.

When it is realized that this is the best celery district in the world, and that there is a more than nation wide and an ever expanding market for this superior product, and that it can be produced and sold at the rate of \$1000 an acre gross a year, it is easy to see a great future for the celery industry, with Salem as the world center for the quality product. It may grow to a \$5,000,000 crop annually or a \$10,000,000 crop or more—for many types of soil here will produce quality celery; scores of thousands of acres of good celery land is here, outside of the beaverdam land areas.

David Lloyd George denies that he recently attended a bullfight in Spain. But it must be admitted that the former premier has had quite a lot of experience tossing the taurus.

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Next Week's Slogan
SUBJECT IS "Spinach Growing"

A Licensed Lady Embalmer to care for women and children is a necessity in all funeral homes. We are the only ones furnishing such service.
Terwilliger Funeral Home
779 Chenoketa St. Phone 724 Salem, Oregon

Theo. M. Barr
Plumbing, Heating and Tinning
164 S. Commercial St. SALEM, Ore.

The Salem district produces the best celery grown in the wide world.

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Carefully Grown Carefully Selected Carefully Packed
Will Give Satisfaction to the Planter
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Additional Salesmen Wanted