

SELLING SALEM DISTRICT

Devoted to Showing Salem District People the Advantages and Opportunities of Their Own Country and Its Cities and Towns.

The Way to Build Up Your Home Town Is to Patronize Your Home People

The Surest Way to Get More and Larger Industries Is to Support Those You Have

Selling Salem District is a continuation of the Salem Slogan and Pep and Progress Campaign

This campaign of publicity for community upbuilding has been made possible by the advertisements placed on these pages by our public-spirited business men---men whose untiring efforts have builded our present recognized prosperity and who are ever striving for greater and yet greater progress as the years go by.

Hunt Bros. Packing Company

Salem, Oregon

Quality Fruits, Proper growing, Proper packing, Intelligent selling, Courteous treatment, Community service.

Are the steps to business success

DEHYDRATED and CANNED FRUITS AND VEGETABLES

Oregon Products

King's Food Products Company

Salem—Portland—The Dalles Oregon

Gideon Stolz Company

Salem Oregon

Manufacturers of Pure Cider Vinegar Carbonated Beverages and Lime-Sulphur Solution

Track delivery to all parts of the Willamette Valley

Willamette Valley Prune Association

The oldest Association in the Northwest.

W. T. JENKS Secretary and Manager Trade & High Sts. Salem, Oregon

NELSON BROS.

Warm Air Furnaces, plumbing, heating and sheet metal work, tin and general roofing, general jobbing in tin and galvanized iron work.

305 Chesapeake St. Phone 1806



Dixie Health Bread

Ask Your Grocer

Always Ride the Trolley

It's— Convenient Comfortable Safe and Economical, too— Tickets Save Time Sold in Strips of 5 for 30c

Southern Pacific Lines

FOR YEARS AND YEARS

The Statesman has been supplying the wants of the critical job printing trade— Proof positive we are printers of words and merit. Modern equipment and ideas are the ones that get by.

STATESMAN PUBLISHING COMPANY

Phone 24 & 222, 212 & 2nd St.

THE PRODUCTION AND MARKETING OF ONIONS, TREATED BY THE O. A. G.

An Exhaustive Treatment of the Whole Subject, Written by an Expert—The Preparation of the Soil is Important, and There Are Many Other Particulars That Demand the Intelligent Application of Careful Labor.

(Following is in full Circular 8 of the Oregon Agricultural College on "The Production and Marketing of Onions," the author being Prof. A. G. E. Bouquet, the well known authority on gardening subjects.)

The onion is one of Oregon's leading truck crops. It is a valuable one because it can be stored during the winter months and sold according to market conditions. The onion requires peculiar growing conditions for its best results.

Climatic Conditions The crop can be grown in almost any climate in the state. The onion, however, requires a long growing season; if produced from seed, it is ordinarily five months, sometimes more, before the crop is put into storage; if produced from sets the time will be somewhat shorter. There should preferably be a dry fall season for curing the bulbs. Rains during the early part of September interfere with curing and are sometimes ruinous. Dry summers are conducive to good quality. Moist summers increase possibility of blight.

The onion is hardy and will stand quite a low temperature in

the field. Alternate freezing and thawing, however, ruins the bulbs. Onions do well at a high altitude, but the short growing season often hinders maturity. Lack of sunshine in the summer hinders maturity of the bulbs. Oregon onions are sold all over the northwest and are exported to middle western states and also to Europe. California also consumes some stock late in the season.

Home Markets A sufficient quantity of onions should be produced in the vicinity of all towns in Oregon for home consumption. Should there be a surplus, cars should be loaded co-operatively.

Varieties of Onions The Yellow Globe Danvers is most widely grown for home markets, and for exporting. It is a good keeper and productive, yellow, and spherical and solid. In the Willamette valley some red stock is grown for California seed trade, the bulbs being grown under contract. Southport Red Globe and Red Weatherfield are varieties produced for this trade.

Australian Brown is a good variety for home use and is productive on soils of average fertility.

White Portugal is a popular white onion not largely grown, mild in flavor and is more or less in local demand.

Seeds Good onion seed is grown in Oregon by many of the onion growers. Bulbs of the correct spherical type are saved each year and from them the best seed is obtained the following year. Oregon grown seed is sold by Portland seedsmen. The best seed is none too good.

We have a few gallons of BASS-HUETER and PHOENIX PURE PAINT

Which we are closing out at \$3.00 Per Gallon Call and see our stock of paints, leads, oils Falls City-Salem Lumber Company A. B. Kelsey, Mgr. Phone 613 349 E. 13th St.

Ed. CHASTAIN CLOTHING CO.

305 State St.

Men's and Young Men's Clothing and Furnishings Use my staffs. It pays

SALEM IRON WORKS

Established 1880 Founders, Machinists and Blacksmiths

Corner Front & State Sts. Manufacturers of the Hand pump for irrigation and other purposes. Correspondence solicited. Irrigation information supplied. Sakers of Salem Iron Works Drag Saws.

HOTEL BLIGH

100 rooms of Solid Comfort

A Home Away From Home

W. W. ROSEBRAUGH CO.

Foundry and Machine Shop 17th & Oak Sts., Salem, Or. Phone 886

MARION CREAMERY & PRODUCE CO.

More Cows and Better Cows is the crying need

Salem Carpet Cleaning and FLUFF RUG WORKS

All sizes of Rag and Fluff Rugs Woven Old Mattress Steaming and Remaking Otto Zwicker, Prop. Phone 1152 18 1/2 & Wilbur Streets

ONION GROWING SHOULD BE PUSHED

Lalish Meadows District Might Lead the Whole World.

Editor Statesman: Referring to your letter of February 2, to Mr. Roy Fukuda in regard to the onion industry, I wish to write a few words of my own experience in growing onions, although I am not prepared to give any views on this subject excepting from my own experience; but, from what I have observed, believe that onions can bring annually a great deal of money to this district; as well as celery. From my observation, I estimate that there are hundreds of acres of this Lalish Meadows soil suited to the cultivation of onions.

Preparation of Land Soil should be as fine as ashes if possible before planting. Harrow and mash the clods and repeat until you are satisfied that you have a fine smooth seed-bed. The soil must be level for a hand-seeder to do good work.

Seeding Use a standard seeder. Sow straight rows 13 to 15 inches apart. The best time to sow is as soon as the soil is in fine, friable condition towards the latter part of March or the first or second week in April. Some growers roll their land after seeding.

Wedding and Cultivating The first crop of weeds is the most important. Get on the bare land in February if you can and till weeds. Begin to cultivate with a push or wheel hoe immediately when you see the onion rows; let no weeds go to seed. The long handled push hoe is the onion cultivating tool. A small hand weeder is useful for working close to the plants. Don't throw any dirt toward the bulbs. Cultivate every 8 to 10 days, or immediately after rain.

Thinning Aim to sow seed so you don't have to thin. Fill up bare spots in the rows with plants that have to be thinned.

Fertilization Stable manure in abundance should be supplied only in the fall, one car to the acre. If the land is very rich do not use every year. Commercial fertilizers should be put on in the spring. Most soils require phosphoric acid and potash fertilizers. Do not apply large amounts indiscriminately. Study Horticultural Report for 1915 on onion fertilizers. Use a check plot for testing the economy on applying certain fertilizers in various amounts. Write to the department of Vegetable Gardening for details as to how to proceed.

Insects, Diseases A complete treatise on those affecting onions can be obtained by writing for bulletins on the same.

Harvesting Pull onions about the 20th to 25th of August, but only on condition that the bulbs are coming out of the ground and the tops are falling over and turning brown. Pull three or four rows and put in windrows, tops all one way, partly covering the bulbs. Leave for curing. Pull in dry weather.

Curing Satisfactory curing depends entirely on dry weather. Usually two and one-half to three weeks are necessary. If rains come, turn over the onions with a rake after sun comes out. No wet

them without much loss, as is now the risk taken by some individual growers? What we need is a good association for the growers' benefit.

Cheaper to Start In my estimation, onion growing does not require as much expense as starting on celery. If one has good soil, such as the land in Lalish Meadows that I am growing them on, manuring is not necessary; but if you should enter the commercial onion business, you ought to apply various amounts of manure and commercial fertilizer for field tests, and study which is best suited to get the best grade of onions, and also study the economy of each. Potash is good fertilizer to obtain onions that are firm, solid and heavy in weight, and so does bone meal give good weight.

I choose the Yellow Danvers variety of onions. I estimate approximately 250 sacks per acre; paying \$40 for rent, \$10 for plowing and harrowing; \$20 for sacks; \$40 for hoeing and weeding; \$50 for harvesting and sacking, and \$5 for seed; selling at an average of \$1.50 per sack. This will net \$210 profit to the acre; or more if the prices are higher.

One man could take care of five acres easily; therefore if some one would wake up and enlarge the onion industry, it is worth while trying. Your sincere friend, —An Onion Grower. Salem, Or., Feb. 4, 1923.

(The above writer is evidently a Japanese; this conclusion being reached partly by the fact that he says one man can "easily" take care of five acres of onions. Another correspondent from the same district, whose letter is printed in this issue, puts it at two acres. Roy K. Fukuda, whom he mentions, is the Americanized Japanese gentleman who is the pioneer and leading spirit of the celery industry of that district.—Ed.)

Sacking Pick up only dry onions. Do not pick up until dew is dried up and sun is well out. Fill sacks full and haul to storage.

Storage The house should have a hollow wall filled with sawdust ventilators at ground level, at intervals the length of the house, also ventilator at the ridge. Racks for holding the onions should be 12 to 18 inches apart and 6 inch boards with slight crack between will hold the loose onions. The best cured onions should go to the bottom, being the last to come out in the spring. Large doorways in each end will give good ventilation. Temperature of the storage is best between 33 and 40 degrees.

Topping and Grading This can be done in the storage house during winter selling season or in the field if there is to be no storage. Grade out small or mishapen bulbs. A topping and grading machine is used in large districts, made by Vrooman of Ohio.

Cooperative Shipping The Confederated Onion Growers' Association of Oregon annually handles 350 or more cars. Pool your products if you can.

Prices Received Average for selling season for ten years—\$1.35 per sack. Price in September and October usually \$1.10, sometimes 80c; price then ordinarily rises automatically up to \$2.00, \$2.25, and sometimes to \$3.00 and \$4.00. Items in cost of production per acre: . . . dth. . . . \$

Seed \$ 7.00
Seeding 2.25
Soil preparation 2.00
Cultivating and weeding 25.00
Fertilizers, manure 20.00
Fertilizers, commercial 20.00
Packing 5.00
Sacking 12.00
Sacks 40.00
Topping 8.00
\$152.25

For further details concerning the growing and marketing of this crop or other vegetables address the writer of this pamphlet.

Why suffer with Stomach Trouble when Chiropractic will Remove the Cause
Your Health Begins When You Phone 87 for an appointment
Drs. SCOTT & SCOFIELD
F. S. C. Chiropractors
Ray Laboratory 414 to 419 U. S. Nat'l Bldg.
Hours 10 to 12 a.m. and 2 to 6 p.m.

The Tale of an Onion

(Written for The Statesman)

An onion a day keeps the doctor away. Lalish is the place to grow 'em; So rent your ground and buy your seed, And come right out and sow 'em, In February we plow our ground, Disk it well and harrow it down.

Then on March's first warm day, When all the world is bright and gay, The float, it comes in pretty handy To smooth the ground out nice and dandy.

Now, we must drill in the seeds; (Leave twelve to fifteen inches for the weeds), In big, long rows so straight and true, Now there's nothing more to do Until the weeds come peeping through, Which is some time in May.

We usually use a jitney hoe, With two small wheels and knives just so, That travel down each side the row, Leaving but a narrow ledge From which the onions rear their heads.

Then come the girls in overalls, In bloomer suits or covers lils; And kneeling down, as if in prayer, They fry the little weeds to scare.

And with fingers both nimble and quick From betwixt the onions the weeds they pick.

And soon the field looks spick and span, The glorious work of maid and man. It usually takes from three to four Of these weddings, and sometimes more; But you see, my friend, It usually pays in the end.

And soon we find it is July, When everything is hot and dry— Then the onion grower takes his rest, Puts on his Sunday coat and vest And goes on his vacation.

When summer days are in their prime, Then comes September pulling time, And I suppose that everyone knows That the onions are pulled and laid in rows And left for the sun to cure them.

We usually contract them in the spring, Then we can send them to King, Who dries them for the nation. Some we sell to the wholesale man, Some we dispose of where we can, And others keep for speculation, If you will strive to do your best, You will get rich some day with the rest.

Brooks, Oregon. —An Onion Grower.

IT TAKES WORK TO RAISE ONIONS

Must Be Planted and Thinned and Weeded and Harvested Carefully.

Editor Statesman: We received your letter yesterday, asking us to give some information about onion growing. The best time for planting is from the middle of March till the middle of April. They are planted with a drill in rows from 12 to 16 inches apart. The weeding begins usually three or four weeks after planting, and that has to be all done by hand, except between the rows the scuttle hoe is used. Two acres is all one man can take care of, and it will keep him very busy while the onions are small. With the second weeding the thinning of onions begins, and they should be thinned out to every inch and a half an onion. They have to be weeded about four times. The right time for pulling is the first of September, and we usually leave them on the ground from two to three weeks for curing. They are laid sideways so that the roots have a chance to dry. When they are cured we begin sacking them, leaving as many tops on as we can, and also as clean as we can. The cleaner they are taken in, with lots of tops, the better they will keep. It is best to sack them while they are damp, then you are sure to get the tops. Once they are inside they should have lots of air, and should not be laying too thick on a pile. It has to get pretty cold before an onion will freeze; if it should,

per acre, 2 1/2 to 3 pounds. The Oregon Yellow Globe Danvers is the best for Oregon, the best market onion and the best production is 500 bushels per acre. The average price is from \$1.50 to \$1.75 per hundred. Yours sincerely, —Frank Pohlshneider, Salem, Or., route 3, box 60.

The local undertakers are ranging to give imbers of the "white mule" a reduced rate. Los Angeles Times.

Ask For Your Copy of Our Booklet "Your Next Home"

SEND FOR CATALOG

ALL SIZES MANUFACTURED BY

Salem Brick & Tile Co.

Salem, Oregon. Phone 917