

SELLING SALEM DISTRICT

Farm Loans
25 YEARS
6 Per Cent
Interest

A. C. Bohrnstedt
Representing Portland Joint
Stock Land Bank
407 Masonic Temple
Salem, Oregon

Seamless Hot Water
Bottles and
Combination Syringes
Guaranteed not to Leak
Prices from \$1 up

Brewer Drug Co
405 Court St. Phone 184

Our Ideal: Our Method:
"The Best Only" Cooperation

Capital City
Co-operative Creamery

A non-profit organization owned
entirely by the milkmen. Give
us a trial.
Manufacturers of Butter
"At your service"
Phone 222 127 S. Com'l St.

Dates of Slogans in Daily Statesman

(In Twice-a-Week Statesman Following Day)

Loganberries, Oct. 5.
Prunes, Oct. 11.
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.
Beets, Feb. 22.
Poultry and pet stock, Mar. 1.
Gonats, March 8.
Beans, etc., March 15.
Faded highways, March 22.
Broccoli, etc., March 29.
Siles, 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 powers, 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.
Hogs, 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 cop-
ies, 5c.)

A GREAT POTATO INDUSTRY

The Salem district can grow quality pota-
toes—

The finest produced in the world—
And in doing this our producers can more
than double their tonnage of potatoes, on the
same acreage.

They should grow the seed potatoes for the
districts of California, Washington and Idaho that
do not produce their own seed in sufficient quan-
tities.

Quality; standardization; certified stock;
"college bred potatoes"—

These are the marks set for our growers that
will mean immense added wealth to this district.

Salem can be the world potato center. It
will pay.

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 and manufac-
turing center of a great potato industry; that we can grow
here at a big profit the seed stock for neighboring states;
that, with proper seed selection, planting, cultivation, grad-
ing and packing, we can compete with any market in the
United States; that part of the surplus may be taken for
dehydration here, and we will get starch and potato flour
factories; that no farmer can make a mistake in growing in
this territory the right kind of potatoes?

Get a Flavor a Day
Weatherly
Ice Cream

Sold Everywhere

Buttercup
Ice Cream
Co.

F. M. Gregory, Mgr.
240 South Commercial St.
Salem

DODGE BROTHERS
SEDAN

Bonesteel Motor Co.
164 S. Com'l St. Phone 488

VALLEY PACKING CO. CASCADE BRAND HAMS BACON AND LARD

U. S. Inspected SALEM, OREGON

POTATO SEED TREATMENT WITH CORROSIVE SUBLIMATE DESCRIBED

This Material is More Effective Than Formaldehyde and
Should Be Used in Preference to the Latter, Say the
Experts Who Know by Trials.

(Following is in full Circular
166 of the Oregon Agricultural
College, the author being M. B.
McKay, associate plant patholo-
gist.)

Recent work on potato seed
treatment at the Experiment Sta-
tions of Utah and Wisconsin has
further demonstrated the effec-
tiveness and reliability of cor-
rosive sublimate (mercuric chlo-
ride) for disease control. This
material is more effective than
formaldehyde and should be used
in preference to it.

General Directions—Treat seed
while dormant if possible and at
least ten days or two weeks be-
fore planting. In all cases sort
out and reject every scabby, par-
tially rotten or rough tuber. Dry
tubers immediately after treat-
ment. If drying conditions are
poor rinse tubers in clean water
when removed from the solution.
Filling up wet tubers leads to in-
jury. Do not expose tubers to in-
jury. Treat seeds in a separate
solution of either corrosive sub-
limate or formaldehyde and dry
before reworking.

Solution—Take 4 ounces of
corrosive sublimate crystals or
powder to every 20 gallons of
water. Dissolve in about a gallon
of hot water in glass jars, stone
crock or a wooden bucket be-
fore dilution. This makes a 1 to
1000 solution. It decreases in
strength with use. To correct this,
add 1-2 oz. of chemical for
every 4 bushels of potatoes treated
for 2 hours. If a shorter treat-
ment is used, reduce the amount
of chemical added proportionately.
For instance, if treated 1-1/2
hours add 3-8 oz.; if 1 hour, add
1-4 oz. Time and water are
saved if the chemical added is

ru. The Incas had large stores
of the precious metal, represent-
ing, no doubt, the accumulations
of many centuries. The capture
of such a booty resounded
throughout Europe. Spain be-
came for a time the wealthiest
nation of Europe, and this was
ascribed to the gold of Peru.

But Peru held another treas-
ure much more valuable for the
nations of Europe than the gold-
en booty of Pizarro.

Carrying the potato to Europe
was an event of much more pro-
found significance in relation to
the subsequent history of the
world than sending the Inca gold
to the coffers of Spain.

But nobody understood the
value of the potato, and its Per-
uvian origin was generally forgot-
ten before the plant became well
known.

Instead of Peruvian potatoes,
we call them Irish potatoes.

The potatoes we use are the
descendants of the ancient Peruvian
and have attained almost the same im-
portance in other parts of the
world within the last hundred
years.

The instinctive prejudice
against new seed plants prevented
any general utilization of the po-
tato in Europe for over two cen-
turies, and it did not begin to be
grown as a crop until the period
of the French revolution. Even
then it had to be forced on the
public by persistent efforts of the
French philanthropist, Parmentier,
who demonstrated its food
possibilities by establishing a
large number of soup kitchens
for the poor in Paris.

Potato soup still bears the
name of Parmentier—a homely
memorial, but one that might not
be ungrateful to a philanthropist.
The Parmentier family is a promi-
nent one in France at this time;
keeping up the good name of the
forefather who was a practical
philanthropist.

Historically speaking, the gen-
eral utilization of the potato is
still relatively recent. Less than
a century ago it was still consid-
ered something of a novelty
among the farmers of the United
States. Thus, in 1856, we find
in the American Agriculturist the
following statement:

"I have worked a farm over 50
years, and have cultivated pota-
toes more or less every year.
Fifty years ago little was thought
of this root. A row or two were
planted on the outside of corn
fields, or in some corner of a lot
unfit for anything else. Ten to
15 bushels was an ample supply
for a family. There is a great
difference between then and now
as regards this crop, for potatoes
are now one of the most import-
ant branches of agriculture."

In 1916 about 400,000,000
bushels of potatoes were being
produced annually in the United
States, and the world's crop of
potatoes was estimated at more
than 5,000,000,000 bushels—
which means that if the potato
crop of the world had been divid-
ed equally, there would have
been enough to give each in-
habitant of the earth about four
bushels of potatoes.

By the same sign, the annual
crop is now around 8,000,000,
000 bushels.

The value of a single potato
crop exceeds that of all the gold
that the conquerors took from
the Incas.

So much for the romance of the
potato; or shall we call it the
epic of the lowly spud?

Mrs. Harding has so far recov-
ered her health that she will
make a trip with the President
to Florida when Congress ad-
journs.

THE NEED OF STANDARDIZATION IN PRODUCTION OF POTATOES IS URGENT

F. E. Mangis Says the Consumer Wants the Burbank
Type, That is the Long White Varieties, and the Netted
Gem and Burbank Are the Best of These — Buyers
Have No Choice; They Must Fill the Popular Demand,
and Growers Must Act Accordingly.

Editor Statesman:
There is an old saying, "Have
something that the world wants
and though you may dwell in the
heart of the forest, there will be
a beaten path to your door." a
Unfortunately this year, on ac-
count of a surplus of nearly 40,
000,000 bushels and the fact that
Idaho and Colorado have enough
to supply all of our southern
trade and can sell cheaper than
we can, the world does not want
our potatoes, and if Oregon is go-
ing to continue to compete with
the irrigated districts something
must be done to standardize our
product.

Today the greatest problem
facing this industry, in Oregon is
that of marketing, and standard-
ization is acknowledged to be one
of the most important phases of
that problem, and while standard-
ization is generally taken to mean
the establishment of suitable stan-
dards of quality which will in-
clude such regulations concerning
the digging, handling, sorting,
sizing and picking as will insure a
uniform standard, productive of
high quality, it is equally impor-
tant, however, that it be applied
to the production of this crop.

The diversity in varieties and
shapes and the difference be-
tween the early and late crop
must be recognized, but an en-
deavor should be made to plant
only varieties for which there is a
demand, and then to plant only
seed true to type and of varieties
which have proven best for your
locality and soil.

The result of such method is to
standardize these few varieties of
pure strain and eventually make

the section widely known as pro-
ducing certain varieties to a high
degree of perfection, and in large
quantities—then you will have
the buyers coming to you, and
you will never lack a market.

Today Oregon is producing 20
or 30 different varieties, when
the demand is for only five or six.

For table purposes the demand
is for the Burbank type; that is,
the long white varieties. The Net-
ted Gem and Burbank are the two
best of these, but you must be
sure to get pure seed, otherwise
it is useless to try to sell them.

For seed purposes the demand
is for Garnets, Red Rose, White
Rose or British Queen and Amer-
ican Wonders.

There is no demand for the
round varieties, such as Gold
Coin, Rural, Bliss, Irish Cob-
blers, etc., and it is a waste of
time and money to produce
them. It is far better and you will
be money ahead if you feed what
you have on hand or dump them
out in the spring and buy other
seed.

It can not be said that the mar-
ket demands are unreasonable. It
is the buyers' business to study
the markets, and he knows what
the customer wants and he asks
only for a grade of potatoes
which is sound, free from culls or
waste stock, and of good average
size, and when this is realized it
will give the buyer and seller a
foundation on which to deal with
a better understanding and mutu-
al confidence.

—F. E. MANGIS,
Of Mangis Bros.
Salem, Or., Feb. 14, 1923.

THE EPIC OF THE LOWLY SPUD

The Bible does not mention po-
tatoes.

Julius Caesar never saw a po-
tato.

Probably George Washington
never ate one.

Abraham Lincoln no doubt ate
potatoes; but they were in his
time only emerging into great
popular use as an excellent from
their lowly estate as feed for
hogs and cattle.

Johnson's Cyclopedia says the
potato is a native of the elevated
tropical valleys of Mexico, Chili
and Peru.

They were brought to Spain
from Peru in the 16th century;
they had been grown there, in
the wonderful ancient gardens
that would by comparison have
made the hanging gardens of
Babylon look like 30 cents; be-
fore the Incas rose to power.

Potatoes were introduced into
Virginia from Florida by Spanish
explorers, and into Great Britain
from Virginia, by Sir John Hawk-
ins, in 1565, though credit is
usually assigned to Sir Walter
Raleigh, who was never in Vir-
ginia.

They were brought to New
England from Ireland in the 18th
century—hence the "Irish" pota-

to. The "Complete Gardiner," a
work published in America, in
1719, did not mention potatoes.
In 1771 only two varieties were
mentioned in the most important
English work on gardening, and
they were considered chiefly as
food for swine and cattle.

There are hundreds of varieties
—there might easily be thousands
—for a single seed ball may pro-
duce many varieties—and a par-
ticular variety may only be propa-
gated from the tubers.

The potato (Solanum tuberosum)
is allied to several powerful
narcotics, such as tobacco, hen-
bane and belladonna, as well as to
other esculents, such as tomato,
egg plant and capsicum.

The English people use pota-
toes in more ways, perhaps, than
the Americans—though they do
not in this respect quite approach
the Italians in their use of corn
—for Charles A. Dana said the
cooks of Rome knew 1000 dif-
ferent ways to cook and serve
corn. The English raise potatoes
in hot houses extensively, and
contrive to have them fresh all
the year through.

The gold of the Incas was the
attraction that led Columbus to
sail westward, that carried Cortes
to Mexico and Pizarro to Pe-

ARTHUR GIROD IS LEADING GROWER

He Gives His Experiences
and Offers Some Advice
on Potato Industry.

Editor Statesman:
In response to your letter of
February 9 in regard to potato
growing: I planted last year
eight acres of the Burbank vari-
ety. I still believe and hold to
that old variety, after having
tried a good many other kinds.

I planted about a fourth of an
acre the last part of March. The
yield was not large, but of good
grade, 25 sacks. They were ready
for market by July 1st. They
were then in splendid demand,
and at a good price.

Then I planted two acres May
1st. They yielded about one hun-
dred and ten sacks per acre of
very choice grade, and were ready
to dig by September 1st. There
was then also a good demand in
small lots to hotels and stores, at
a fairly good price. The balance
were planted from the 15th to
the 30th of May on clover sod.
The yield was immense; the
ground was simply full of them,

Tested Seeds

Quality the best, Prices
the lowest. Send for
price list

D. A. WHITE & SONS
Salem, Oregon

Insist on Better-Yet Bread

—IT'S BETTER—

OWPCO

Broom handles, mop han-
dles, paper plugs, tent tog-
gles, all kinds of hardwood
handles, manufactured by
the

Leather Goods of Quality

Boys, Suits Cases, Patties
HARNESS
F. E. Shafer
Phone 411 170 S. Com'l
Salem, Ore.

"Where The Crowds Always Shop"

The
**People's
Cash
Store**
SALEM, OREGON

OREGON PULP & PAPER CO.

SALEM, OREGON
Manufacturers of
High Grade Wrapping Papers and
Paper Specialties

Next Week's Slogan

SUBJECT IS
"BEE KEEPING"

Theo. M. Barr

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

Terwilliger Funeral Home

770 Chesapeake St.
Phone 724 Salem, Oregon

Salem has the chance to become the center of a gigantic and profitable potato industry.

FAIRMOUNT

DAIRY
Perfectly Pasturized
MILK AND CREAM
Phone 725

HOTEL MARION

SALEM, OREGON
The Largest and Most
Complete Hostelry in
Oregon Out of Portland

DRAGER FRUIT COMPANY

Dried Fruit Packers
221 S. High St., Salem, Ore.
Always in the market for
dried fruits of all kinds

OUR TREES

Carefully Grown
Carefully Selected
Carefully Planted
Will Give Satisfaction to the
Planter

SALEM NURSERY COMPANY

428 Oregon Building
Phone 1783
Additional Salesmen Wanted



**THE
BOY SCOUTS**
deserve the support of
everyone who wishes
to inculcate high prin-
ciples of manhood into
the youth of our land.
This space paid for by—
Thielens & Rahn