

Farm Loans

25 YEARS 6 Per Cent Interest

A. C. Bohrnstedt Representing Portland Joint Stock Land Bank

Leather Goods of Quality Bags, Suits Cases, Puttees

HARNESS

F. E. Shafer Phone 411 170 S. Com'l Salem, Ore.

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

Capital City Co-operative Creamery

A non-profit organization owned entirely by the dairymen. Give us a trial. Manufacturers of Buttering Butter "As your Grocer"

SELLING SALEM DISTRICT

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. Beans, Feb. 22. Poultry and pet stock, Mar. 1. Goats, March 8. Beans, etc., March 15. Paved highways, 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 powers, May 17. Irrigation, May 24. Mining, May 31. Land, irrigation, etc., June 7. City beautiful, June 14. Hops, cabbage, etc., June 31. 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 copies, 5c.)

TAKING OUT THE ELEMENT OF LUCK

The silo takes the element of luck out of dairying. It provides a green pasture under cover. It gives an insurance policy against loss. It saves crops that would otherwise be lost in most seasons. It is even better in some respects than natural pasture because it allows of the making up and feeding of a balanced ration. There can be no better slogan for the Salem district than the one for a silo on every farm; and there should be more than one silo on all the larger farms. Stability; certainty; absolute safety; these are the goals of civilized man—of progressive civilization— And the silo is a great aid in the reaching of these goals.

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 silo center of Oregon; that new silos are being erected faster in the Salem District than in any other section of the entire Pacific Coast; that every farm having live stock ought to have at least one silo; that a silo is a pasture under cover; that it is an insurance policy against loss; that the farmer with live stock without a silo loses enough every year to pay for one or more; that although silos are going out in this district faster than ever before, they are not even yet being installed nearly half as fast as they should be; and that Marion and Polk Counties lead in silo preponderance and silo lore?

Hot a Plate a Day

Weatherly Ice Cream

Sold Everywhere

Buttercup Ice Cream Co.

F. M. Gregory, Mgr. 260 South Commercial St. Salem

DODGE BROTHERS SEDAN

Bonesteel Motor Co. 184 S. Com'l St. Phone 408

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

BABY CHICKS

All Local Hatched Support Home Industry

C. N. NEEDHAM

558 State St. SALEM, OREGON



FAIRMOUNT DAIRY

Perfectly Pasteurized 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, Or. Always in the market for dried fruits of all kinds

OREGON PULP & PAPER CO.

SALEM, OREGON

Manufacturers of High Grade Wrapping Papers and Paper Specialties

Next Week's Slogan

SUBJECT IS Legumes and Other Things

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.

Theo. M. Barr

Plumbing, Heating and Tinning 184 S. Commercial St. SALEM, Ore.

Terwilliger Funeral Home

770 Chamacketa St. Phone 724 Salem, Oregon

There is a greater demand than ever before for silos in the Salem district.

OUR TREES

Carefully Grown Carefully Selected Carefully Packed Will Give Satisfaction to the Planter SALEM NURSERY COMPANY 425 Oregon Building Phone 1765 Additional Salesmen Wanted

THE BOY SCOUTS

deserve the support of everyone who wishes to inculcate high principles of manhood into the youth of our land. This space paid for by Talsness & Rahn

SILO CORN

A Specialty

D. A. WHITE & SONS Salem, Oregon

Insist on Better-Yet Bread -- IT'S BETTER --

OWPCO

Broom handles, mop handles, paper plugs, tent toggles, all kinds of hardwood handles, manufactured by the

Oregon Wood Products Co.

West Salem



Auto Electric Work B. D. BARTON 171 S. Commercial St.

SYMBOL

OUR diplomatic, polite services meet with public approval. The beautiful dignity that characterizes the accomplishment of this organization is a symbol of respectful regard.

Webb & Clough Co.

FUNERAL DIRECTORS 499 Court St., Salem. Phone 120

BUY AN OVERLAND AND Realize the Difference

VICK BROS. QUALITY CARS High St., at Trade

cultivation with a hoe during the hot summer months will do the rest. The main necessity is to conserve the moisture in the soil during dry spells by keeping the surface of the soil stirred and creating a dust mulch to delay evaporation as well as to destroy the weeds.

Once the weeds are hoed in the spring it is an easy matter to devote a few moments a day to stirring the soil and preventing the growth of a fresh crop, particularly after rains when germination is fastest.

LETTUCE FOR EVERY SEASON

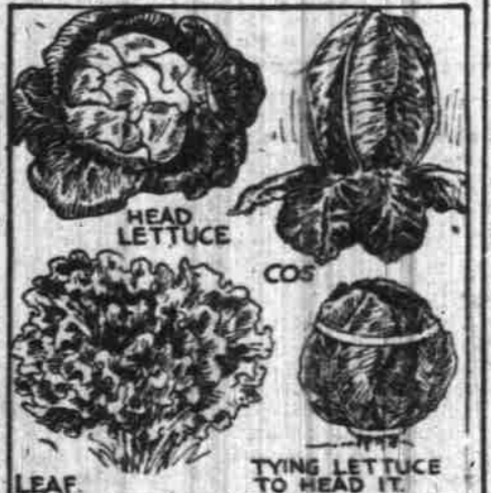
A Different Salad Dressing One-half teaspoonful of salt, scant; dash of cayenne pepper; one tablespoonful of catsup; four tablespoonfuls of oil, adding gradually; one clove of garlic mashed upon the dish and fragments removed; one tablespoonful of tarragon vinegar. Mix all ingredients except the oil, then stir this in a little at a time briskly until all is incorporated, or mix all at once and blend with an egg beater.

Lettuce for Every Season

Lettuce has come to be a staple vegetable on the city table. It appears in many families almost as often as potatoes and fills a dietary need quite as important. It supplies in cheap and most palatable form the vitamins A, B and C, which have been discovered to play so large a part in health maintenance. Next to Swiss chard, lettuce is the most profitable vegetable for the home gardener. It will be found even more useful than chard for it will be welcomed on the table every day, which can hardly be said of chard. Every well-planned home garden should provide for a succession of lettuce crops which will provide the finest quality for the longest season; and this takes careful planning.

Lettuce is a cool-season crop. When hot summer comes it runs to seed so quickly that from the last of July to the first of September it is possible only in shaded beds, carefully tended, which comparatively few will bother with. But during the rest of the garden year some variety of lettuce is possible.

There are four types of lettuce



generally grown in this country—leaf, butter-head, crisp-head and cos. All lettuces tend to make heads and in California all do. In some other sections it takes coaxing to make any of them head. It requires to be grown fast without check, to produce the tender, sweet leaves that we enjoy. The soil, then, must be light, quickly warmed, as rich as possible, especially in nitrogen, and there should be a plentiful supply of water. The richest spot in your garden should be chosen for lettuce and then it should be manured, if possible, and additional feeding with nitrate of soda is advisable. The first variety to sow is head lettuce, which should always be



NEW TYPES OF POPPIES Remarkable strides have been made in the last few seasons in developing that very handsome and easily grown annual, the poppy, both in the Shirley and opium types. As poppy seed may be sown even on the snow in mid-winter with excellent prospects of a fine, early crop of blooms there need be no delay in getting the poppy bed started.

In the favorite Shirley type, there are new selections of delicate shades in salmon and pink which will prove revelations. A new wild rose pink type will add to the glory of the poppy bed this year. It comes into bloom very early from fall or winter-sown seeds and a bed will be ablaze in June from seed scattered now. As this type of poppy does not

should be thinned to a foot apart. The size of the blossoms will be greatly increased, and each bush will produce a much greater crop of flowers if given room to develop. The fading flowers should be picked and no seed pods allowed to form, as the development of seed pods means the end of bloom. Considerable attention has been given to the heavier growing, more robust and gorgeous opium poppy. Here they rival the peony in their huge and richly colored blossoms, some delicately fringed and tipped with brilliant colors on a white ground. The Ryburgh hybrids, one of the latest developments, are distinct from the older carnation and peony types in having flat petals suggestive of the tuberous begonia. They are more easily transplanted than the Shirley and if cut when the bud first splits will expand in water and make handsome bouquets. The range of colors is entirely new and distinct for this class of poppy, embracing pinks, salmons and orange shades. No more brilliant bed of quick and easily grown annuals can be planted than annual poppies.

A FAVORITE WITH KING TUT A novel and appetizing use for boiled beets is in corn beef hash. Chop cold boiled beets fine and use equal parts of beets and potatoes with the beef and onion or discard the potatoes altogether. Some cooks add chopped green peppers. Whether the name beet comes from a Celtic word "Beta," meaning red, or from the Greek letter "B," it is a vegetable of ancient and honorable usage and always popular, either for its cooked foliage for greens or for the root.

The HOME GARDEN

What is Home without a Garden?

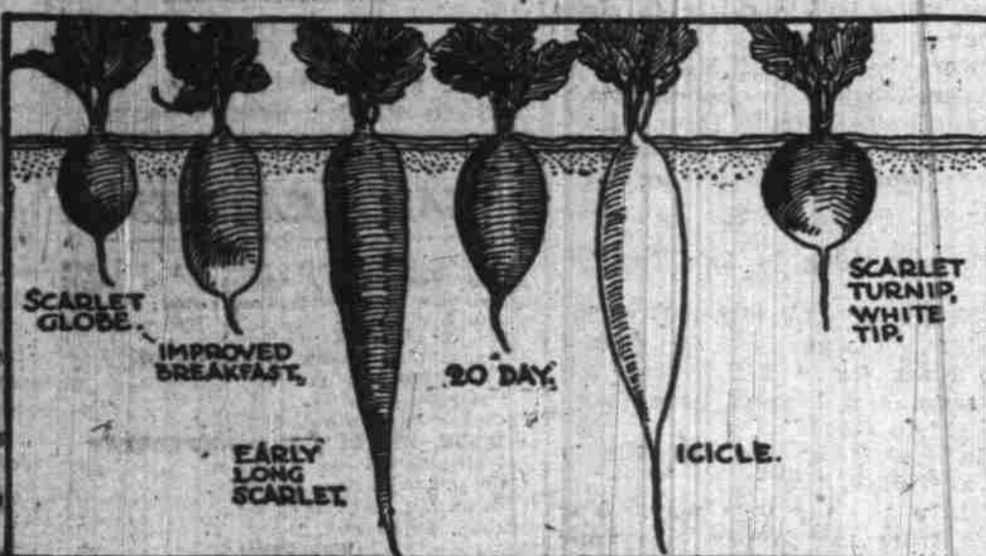
ALL ABOUT RADISHES

The radish has been cultivated in gardens since remote times. The Greeks served it on gold plates in sacrifices to Apollo. Pliny tells of radishes in Rome that weighed 40 pounds. It was introduced in England in 1500. Queen Elizabeth had the choice of four varieties each of which no doubt some one considered to be the best. The varieties we now enjoy are the lineal descendants of those historic sorts, and each has points of peculiar merit, otherwise it would be quickly abandoned.

Modern improvement in the radish has been along the line of shortening the season to maturity, and quick growth has been accompanied by a shortening of the root, producing the olive and

Market gardeners usually avoid these sprinters of the radish tribe, and sow such second early varieties as scarlet globe, which matures in 25 days, and scarlet turnip white tip, or sparkler, which takes 28 days to mature. Both of these remain edible longer before turning pithy.

The older type of long radish, with a tapering root, matures in from 30 to 45 days, and remains a corresponding time without becoming pithy, so these are relied upon for producing a succession of crops in the garden. The most popular long variety for home garden use is Icicle, maturing in 30 days, sometimes reaching five and one-half inches in length. All radishes, it must be understood,



Standard Types and Varieties of Radish.

globe-shaped types. Ancient radishes were larger, longer, stronger and slower of growth. The fastest growing variety now known is an olive-shaped white, called earliest white olive, which matures in 15 to 18 days after sowing. A red olive variety, generally known as the 20-day radish, is next, maturing in 20 days. These very rapid growing varieties have the defect of most fast growing vegetables, in that they require to be harvested immediately upon maturing. In a day or two more and they turn pithy and are useless. To get them up properly they must have ideal conditions, which for radishes include a rich, loose soil, plenty of water and cool weather.

GOOD FORM WITH THE SPADE

Many people are deterred from gardening through the advice handed down from past generations of foreign gardeners who make the hardest possible work of it. Particularly in regard to the time worn advice to trench the soil, a ditch digger's job.

Many gardeners find that ordinary spading with only a depth of the fork turned over produces very excellent results in the way

of vegetables. In fairly good soil this will suffice. If stable manure is at hand, a light dressing spaded in will assure good crops. In the case of light sandy, poor soils, more care is necessary. Few of the vegetables need more than a foot depth of root room and the ordinary spading gives around eight inches. For deep rooting plants like asparagus and rhubarb deeper preparation of the soil is advisable.

By using commercial fertilizer put up in powdered form to be sown lightly upon the surface of the soil and raked in, much of the burden of spading in manure is done away with, but the soil suffers in quality and for the lack of decayed vegetable matter in consequence. This is obviated by spading in decaying leaves in the fall or having them plowed in to rot over winter.

An ordinarily good spading with a spading fork will suffice for the average garden and careful

