

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 Co.
Manufacturers of Dependable Brand Lime-Sulphur Solution
The brand you can depend on for purity and test
Prices upon application
Factory near corner of Summer and Mill St.
Salem, Oregon

Willamette Valley Prune Association
The oldest Association in the Northwest.
W. T. JENKS
Secretary and Manager
Trade & High St.
Salem, Oregon

NELSON BROS.
Warm Air Furnaces, plumbing heating and sheet metal work, tin and gravel roofing, general jobbing in tin and galvanized iron work.
508 Chambliss St. Phone 1906

DIXIE BREAD
Dixie Health Bread
Ask Your Grocer

Travel by Trolley
When going about your fair city—take the trolley car for—
Safety—Comfort and Economy
Tickets Save Time
Buy Them by the Strip
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 worth and merit.
Modern equipment and ideas are the ones that get by.

STATESMAN PUBLISHING COMPANY
Phone 40 & 422, 527 T. Cass' Bldg.

ASPARAGUS FOR HOME USE AND MARKET BY PROF. BOUQUET OF CORVALLIS COLLEGE

It is the King of Perennial Vegetables and No Garden in This Section is Complete Without It—Is a Sure Crop, Easy to Grow, and Gives One of the Earliest of All Vegetable Supplies—The New "Washington" Variety Superior

Editor Statesman:—Asparagus is the king of perennial vegetables. It has a place in every farm garden of the state, where it should be grown for the benefit of the farmer family. No garden is complete without it. This vegetable has much to recommend itself: first, it is an absolutely sure crop each year, for nothing prevents it from coming through the ground regularly each spring; second, it is a vegetable that is widely adapted to a variety of climatic conditions over the state, and in most soils of reasonably good physical make-up it will thrive well with proper care; third, it is one of the earliest vegetables to be ready for spring harvesting; fourth, it may be canned on the farm by blanching the green stalks with dirt and changing them to a fine white color.

Clean-Up and Paint-Up
See our complete line of **Sherwin-Williams House Paints**
Falls City-Salem Lumber Co.
349 So. 12th St.
Phone 813
A. B. Kelsay, Mgr.

Ed. CHASTAIN CLOTHING CO.
305 State St.

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

SALEM IRON WORKS
Established 1860
Founders, Machinists and Blacksmiths
Corner Front & State Sts.
Manufacturers of the Hand pump for irrigation and other purposes. Correspondence solicited. Irrigation information supplied. Dealers 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 Butter" Is the Best Butter
More Cows and Better Cows is the crying need.
MARION CREAMERY & PRODUCE CO.
Salem, Ore. Phone 2488

Salem Carpet Cleaning and Fluff Rug Works
Rag and fluff rugs woven any sizes without seams. New mattresses made to order. Old mattresses remade. Feathers renovated. I buy all kinds of old carpets for fluff rugs.
Otto F. Zwicker, Prop.
Phone 1154
13 1/2 and Wilbur Streets

creases from hour to hour following cutting unless steps are taken to keep it as much as possible in check. Thorough experiments along this line have demonstrated that when the asparagus is kept in a cool, moist chamber or placed away from ordinary circulating air currents the tough woody fibre is reduced to a minimum. Thus, asparagus stalks kept in the ice box with the butts either in water or not will keep in better condition than in any other place.

WASHINGTON ASPARAGUS IS THE ONLY VARIETY WORTH CONSIDERING: CHASE

Member of Well Known Eugene Firm of Market Gardeners Praises the New Variety Originated by the United States Department of Agriculture—Methods of Planting Are Described

Editor Statesman: Find enclosed a short article on asparagus as requested:
Washington asparagus—This variety is the newest member of the asparagus family and comes to us with a full fledged pedigree. The United States department of agriculture is responsible for it, having spent several years in breeding up a distinct new strain of superior quality and naming it after the father of our country. It is common knowledge that all the existing varieties before this time have become so mixed and their names confused that the variety meant nothing as applied to any particular strain.

This new asparagus is conceded by the best growers, in the east where it has been grown longer than in the west, to be superior in every way to the old standard varieties such as Palmetto, Argenteuil, or Colossal. Its superiority lies in its rugged growth, which produced stalks of large size, some of them measuring over one inch in diameter. Its dark blue or green color in contrast to some of the white strains is another advantage. Being resistant to asparagus rust makes it valuable where this trouble occurs—and who is to say that it may not be a factor in the northwest before our bearing fields are replaced with new ones? The head is compact and will not sprangle out until the shoot is often 18 inches high, which helps in producing a first class article.

Is Far Best Variety
From comparative tests on our own farms we believe that the Washington variety will outyield any of the other varieties. Its superiority over other strains planted the same year is so marked that we feel, as many other growers do, when considering which are the best varieties of asparagus to plant at the present time, that there is only one variety that is worth considering, and that is the Washington. Reselections have since been made by private growers which closely resemble the parent Washington plants, but are more uniform. These have been called the Martha Washington and the Mary Washington, the latter being the latest development and superior to the others.

are to be found in various districts where acres of fine sandy soil are located. This type of land produces, early, clean, straight and medium, good market size stalks. Any asparagus plantings of the future should be in such soils, and only settings of the best kind of plants obtainable should be made. Inasmuch as the crop remains in the same spot for years, particular care should be taken in planting the very best plants in exceptionally good soil.

Beetles
Beetles have been unusually bad the past two or three years and definite action must be taken to fight them. They have been steadily gaining in numbers and damage done, and if allowed to be unchecked will seriously interfere with the asparagus business of the northwest.
A. G. B. BOUQUET,
Corvallis, Or., April 17, 1923.
(Prof. Bouquet, to writer of the above, is professor of vegetable gardening of the Oregon Agricultural college, Corvallis, Ed.)

The best method of planting asparagus is to run out a deep furrow, twelve inches deep if possible, and spread out the roots in the bottom. As the season continues the dirt is gradually worked into the furrows, but the plants are only covered two or three inches at the time of planting. In most commercial fields the rows are about six feet apart and the plants are from 2 to 3 feet in the row. One year old roots are conceded to be superior for two year old for planting. Early spring planting so that the roots may get a good start before the dry weather comes on is important. Sandy bottom soils are best for this crop, but it does well on a variety of soils if they are not too wet. The second year after planting a partial crop may be cut, but the season should not be too long or the succeeding crops will be damaged.

—ELMO B. CHASE
Eugene, Or., April 15, 1923.
(Elmo B. Chase is a member of the firm of F. B. Chase & Sons, growers of "Chase Williams" Brand Vegetables, their farm being three miles east of Eugene. They grow celery, asparagus, rhubarb, hothouse tomatoes, cucumbers and lettuce, and they have perhaps the largest plots of land under glass in the state; using teams to cultivate their crops under glass. In writing for a former Slogan issue of The Statesman, Mr. Chase said the returns from asparagus should run from \$200 to \$300 an acre under normal conditions; and that these figures are "much below those secured by many growers who specialize on this crop." He said that on their own farm asparagus is one of the best crops grown, taking into consideration both the expense and income from an acre. He mentioned that it is a good crop to ship, the price per pound being high and allowing of the payment of express rates. The Seattle market takes a good deal from this district.—Ed.)
Without chinery, or French endive, should be sown early in the spring to produce large roots which, forced in the dark next winter, will provide the most delicious salad of the cold season.

"WALNUT GROWING IS THE MOST PROMISING AGRICULTURAL OR HORTICULTURAL INDUSTRY IN THE NORTHWEST," DELARES FERD GRONER

This Practical Grower of Oregon Walnuts, Who Has Been Engaged in the Industry for Eighteen Years, After a Visit to California, Brings Home Some New Points That Are Vastly Interesting and Encouraging to the Growers and the Farmers of the Salem District

(Ferd Groner of Hillsboro is one of the oldest and best posted walnut growers in Oregon. When he speaks on the walnut industry he speaks as one having authority. The following communication of Mr. Groner in the Sunday Oregonian of April 1 ought to be read and remembered by every walnut man, and every farmer, in the Salem district.)
HILLSBORO, Or., March 30.—(To the Editor.)—Having returned from a trip to California, where I visited the leading walnut-producing section, I am now more than ever before impressed with the possibilities of growing walnuts for profit in the northwest. A few comparisons may be interesting. The average price of walnut land in California is \$600 per acre, in Oregon \$175. Full-bearing orchards in California are selling at \$1700 to \$4000 per acre. I do not know of any good grafted orchards for sale in Oregon, but land can be bought and developed into full-bearing orchard at a total expense of less than \$500 per acre. Records of grafted, Franquette orchards, of which we have a few, show a production fully equal to those of California.

The cost of developing in California is much greater on account of irrigation—the cost of raising any crop is higher for the same reason. Harvest lasts from four to six weeks there, while Franquettes in Oregon can be harvested in three weeks. Many of the hulls adhere to the nuts in California on account of very dry weather during harvest and must be removed by hand or by machinery, causing considerable loss by mildew and discoloration of kernels; while Oregon Franquettes can be harvested for about half the expense, owing to shorter period of harvest and the nuts dropping free from the hull.

No doubt users of walnuts have noticed that many of the kernels are dark and rancid. This is caused by high temperatures while growing, or by the hull adhering to the nut, which is also partly due to high temperatures. This condition may be brought about, too, by raising the temperature too high in the dryer, the nuts beginning to show damage at a point of about 100 degrees. Owing to the fact that such temperatures are seldom reached in the walnut districts of Oregon and southwestern Washington, our walnuts have gained the enviable reputation of being the highest quality in the world, and for which the highest price is received—about 3 to 5 cents above the California product. This difference, added to the cost of irrigation and the extra cost of harvest in California, will practically take care of our harvest and the expense of caring for the orchard. If the California walnut grower can grow walnuts at a profit they ought to pay handsome dividends to the Oregon grower. The price of walnuts has been more uniform and production more regular in properly located orchards than any other farm or orchard crop in Oregon.

Many do not realize the constant change that is taking place in regard to the decreasing per capita consumption of meat and the increased use of nuts and fruit. Per capita consumption of meats in the United States now

is only a little more than one-third of what it was 60 or 70 years ago, while the consumption of nuts has increased at a much greater ratio, and no doubt will continue at a faster rate in the future. Dietitians are continually teaching "Eat less meat, and eat more nuts and fruit," and results show that the advice is having its effect.
In the last two years there has been a slight increase in meat consumption, partly due to the unusual prosperity of the laboring classes—the result of high wages—but largely owing to the extensive "eat-more-meat" campaign put on by the meat packer. While the reduction in meat consumption has been checked temporarily, no doubt the decrease will continue in general as in the past.

In regard to walnut culture, I have reached the conclusion that there are too many people in the country who work today and want their money tonight, so as to spend it before morning, for fear they might die and have some left; others wait a week for their pay; still fewer in number wait a month, while a very few are willing to wait a year. But the man who is willing to wait from six to ten years for returns from his walnut orchard will find few in competition and will reap a rich reward for his self-denial and perseverance.

No doubt walnut consumption is heavier in the northwest than in any other part of the United States. This condition being brought about by the introduction of the high-quality Oregon and Washington walnuts on the market. This increase will surely spread, as these nuts find their way to the eastern markets. I do not believe 1 per cent of the people of the United States ever tasted an Oregon walnut. What will the demand be when the distribution has been wide enough for all these people to get a taste?

Walnut planting is increasing at a rapid rate since the introduction of the grafted Franquette, which not really put Oregon on the walnut map. There was a demand in the eastern states and in the middle west last season for many carloads at fancy prices but not one was supplied. There are opportunities for an immense increase in production without the least possibility of over-production for many years. At the present time there are more than 100 prune trees planted for every

When plants growing indoors turn yellow the first fault to look for is poor drainage. Water must run off readily to prevent trouble.

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. O. Chiropractors
Ray Laboratory 414 to 419 U. S. Nat'l Bldg.
Hours 10 to 12 a.m. and 2 to 6 p.m.

We Will Give Our Best Efforts
At all times to assist in any possible way the development of the fruit and berry industries in this valley.
Oregon Packing Co.

HOLLOW TILE
A PROTECTION AGAINST HAZARDS
ALL SIZES
WON'T HOLD SPELL IN FIRE
ALSO DRAIN TILE, PARTITION TILE AND BRICK
Salem Brick and Tile Co.
Salem, Oregon