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# 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 crows, 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.  
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.  
Flower powers, May 17.  
Irrigation, May 24.  
Mining, May 31.  
Land, irrigation, etc., June 7.  
Dehydration, June 14.  
Raspberries, 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 copies, 5c.)

## EVERY GARDEN IN THE SALEM DISTRICT SHOULD HAVE ASPARAGUS

There is no better asparagus country than the Salem district—

And every family garden should have some asparagus. It is an early vegetable, delicious, health giving; may be produced in large supply on a small plot of ground—in fact, has every quality that should recommend it as a vegetable be found in every one of our gardens.

And asparagus growing should be developed here as a commercial industry, too.

Asparagus is an easy vegetable to grow. Once in the ground and well started, it will last indefinitely, producing good crops year after year.

Those who grow asparagus say there is a good profit in it.

The Slogan subject for next week is Grapes.

## Valley Motor Co

260 North High Street

Phone 1995

Boost This Community  
by Advertising on the Slogan  
Pages

DID YOU KNOW that in the Salem district the best asparagus grown in the world has been and can be grown; that it can be grown here on almost any kind of land that is rich and well drained; that with these natural advantages a great commercial industry can be and ought to be built up; that every farmer and gardener ought to raise some asparagus; that, with half a chance, it will grow and produce crops for 30 years or more, though it is good practice to renew it every 10 to 12 years; that it ought to be canned and dehydrated here, and that in this district land can be bought cheap that will raise good asparagus with less preparation and more surely than the average land in any other state or section of the country?

Eat a Plate a Day

**Weatherly Ice Cream**

Sold Everywhere

**Buttercup Ice Cream Co.**

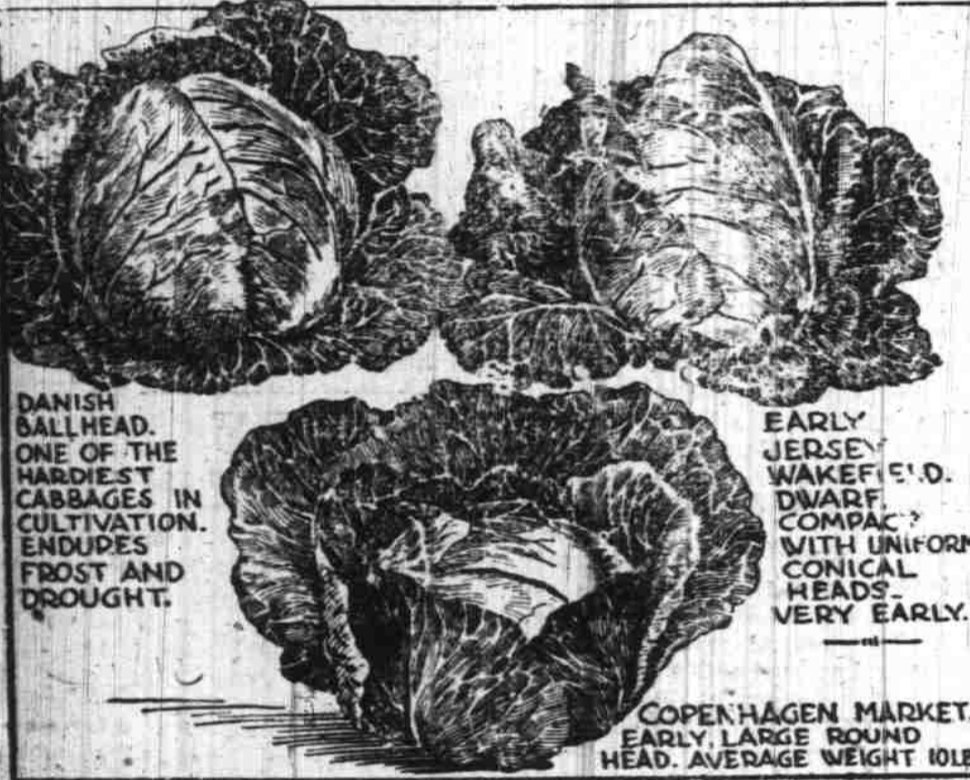
P. M. Gregory, Mgr.  
240 South Commercial St.  
Salem

**DODGE BROTHERS SEDAN**

**Bonesteel Motor Co.**  
184 S. Com'l St. Phone 428

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

### The HOME GARDEN

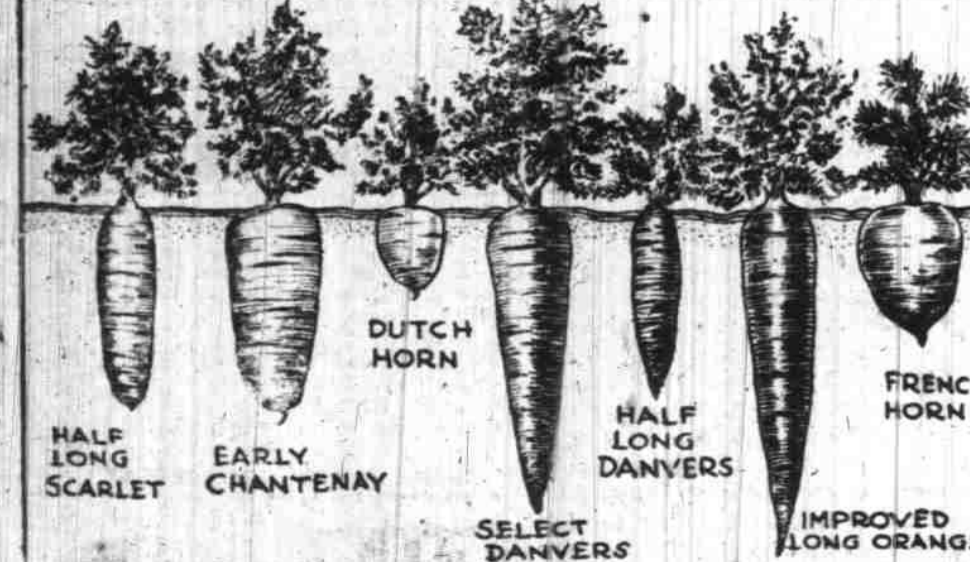


Cabbages From July to Thanksgiving

Young cabbage may be harvested in the garden from July until hard freezing, given a little care and planning in sowing seed and transplanting.

The selection of proper varieties has much to do with success and the best quality of early cabbage seed should be secured from a seedman of known reliability and reputation. The cabbage needs plenty of room and the richest soil available. It needs plenty of moisture and also good drainage.

The seedlings should be transplanted as soon as they have made two true leaves; if the ground isn't ready for them transplant them into a box or frame. They will be stockier for the second transplanting. When they are to be set into the ground, set the plants almost up to the true leaves. Long-legged cabbages seldom make good heads. It is the squat, close to the ground growers that give the solid heads and proper setting when the plants are transplanted has much to do with this feature.



The Carrot's Hidden Virtues

Long, slow cooking, starting with the water lukewarm, is the secret of making the mature carrot a palatable and very attractive vegetable. Otherwise it is likely to be hard and woody, the slices or cubes having a hard and distinct individuality. Cooked properly, the carrot may be mashed. Young carrots will cook much more quickly. Dressed with melted butter when thoroughly cooked, the carrot is a revelation. Unfortunately, it is too seldom thoroughly cooked. When the carrot is mature, a little sugar added to the water often improves the flavor.

Carrots are so cheap that a

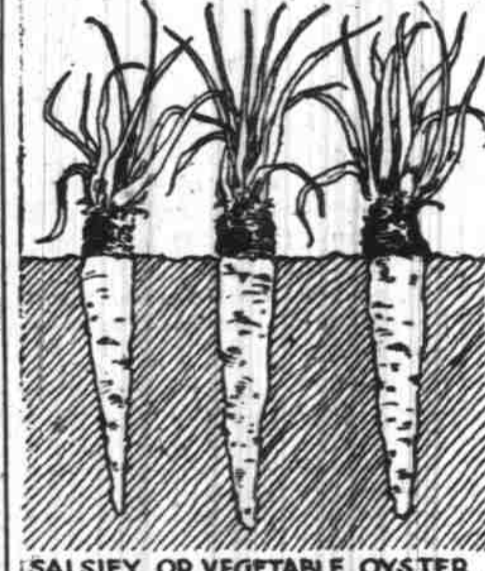
thick, some will make good roots and crowd out the others, giving an uneven growth. These, of course, will be first pulled and the others will then get a chance.

The carrot is the one vegetable where departing from the orthodox directions doesn't make a great deal of difference. If the carrot alone is not fancied as a vegetable, it is indispensable for stews and soups and is one of the standards of the garden. The early strains of Chantenay, Danvers and Ox Heart are all good, the shorter growth being better for early carrots. In small gardens it is a good plan to mix carrot and radish seeds, sowing them together, the radishes' germination being well on its way before the carrot seed sprouts. The radishes mature and are pulled in time to get out of the way of the carrots, which are also thinned in the process.

#### An All-Year Vegetable

The oyster plant, vegetable oyster, or salsify is now in the market from last year's gardens, being one of the few vegetables that remains in the ground over winter and is harvested as soon as it can be dug in the spring. The oyster plant has a delicate flavor and should be grown more freely and doubtless would be if people were more familiar with it.

One of its disadvantages is that when cleaned it gives off a milky juice, the root turns black and is unwholesome looking when cooked. This fault is obviated by cleaning and scraping the roots in water in which a little vinegar



SALSIFY OR VEGETABLE OYSTER. CULTIVATE SAME AS PARSNIPS. CAN BE LEFT IN GROUND THROUGH THE WINTER AND DUG WHEN WANTED FOR TABLE USE.

has been placed and in allowing the prepared roots to stand in cold vinegar water until it is time to cook them when they may be rinsed off and the dark discoloration will not destroy their appearance. They are best either creamed or fried in butter.

Salsify may be sown as soon as the ground can be worked in some out of the way corner of the garden as it needs a full season's growth and even then does not make an overly large root. It is often allowed to grow so thick that the long slender roots have little chance to develop. It should be thinned to six inches apart. It does well in a variety of soils but responds to cultivation. The mammoth Sandwich Island is a favorite variety with larger roots than some of the older sorts.

It may be harvested in the late fall and placed in the cellar, but the root seems tenderer and better flavored when allowed to remain in the soil until spring. It is used in soups in the same manner as oysters, its flavor being somewhat suggestive of that popular mollusk.

It may be sown as a fallow crop to some of the earliest vegetables such as spinach and lettuce and radishes.

### HOME CANNING RECEIPT FURNISHED WITH ARTICLE OF WOODBURN GROWERS

E. E. Settlemier & Son Have Been Successfully Growing Asparagus for the Past Twelve Years, and in a Commercial Way for the Past Five—They Put Up a Quality Product

Editor Statesman:

In answer to your request for an article on "Asparagus," I will say that our knowledge along that line has been acquired during the last 12 years by actual experience; only in a limited way until the last five years, during which we have commercialized our patch.

Thus far we have had no trouble in disposing of our crop, but have taken great care in the handling of it, endeavoring to have good quality, full weight bunches, and market it while fresh.

In warm weather we pick over the patch daily, starting at 6 a. m. or earlier. This is done for several reasons: first, it enables us to get our asparagus on the market for the afternoon trade; second, by gathering it in the morning it is much more crisp, while in the afternoon it is usually hot and wilted; third, as most of our work is done by school-boys it enables them to get in more time before school.

**Sandy Loam Best**

Asparagus will grow in most any good soil, but preferably in deep sandy loam soil and well fertilized. For best results it should be started new every 10 or 12 years, as after that it becomes badly root bound and the crowns spread, making cultivation very difficult.

All of our plantings hereafter will be in rows five feet apart, the plant two to two and one-half feet apart in the rows, and six to eight inches deep.

I am enclosing a canning recipe, prepared for us by Oregon Agricultural college last year, and will say that the best time for home canning is usually in May, as later when it is dry and hot it is more inclined to be seedy. Hoping that this will be of some benefit to you, we remain, yours truly, E. E. Settlemier & Son, Woodburn, Or., April 18, 1923.

(Following is the receipt referred to above:)

**Canning Asparagus**

It is of the greatest importance that asparagus for canning be fresh and tender. Select tips of uniform size and maturity and wash them well. Cut in right lengths for the jars and tie in bundles. Blanch by immersing the lower ends in boiling water for 2 minutes, then the entire stems for 2 minutes longer. Plunge into cold water for an instant only, drain and pack carefully into glass jars or enamel-lined tin cans, with the tips up. Fill the jars with brine (1/2 ounces salt to 1 gallon water).

Put the rubber and cap of the jar into position and partially seal. (With the vacuum seal jar, put on one clamp; with the clamp top jar, put the ball over the top but do not lower the clamp).

Processing under 10 pounds pressure for 30 to 40 minutes in a steam pressure cooker is the safest, surest method. If a pressure cooker is not to be had the water bath or water seal may often be successfully used. Process pint jars intermittently for three periods of one hour each with 12-hour intervals between the periods, or process in boiling water continuously for three hours. At the end of the processing period remove the jars from the canner and seal at once. When cool,

store in a dark, dry, cool place. (Prepared for Mr. E. E. Settlemier.)

**A Vegetable Ornament**

Parsley is the ornament of the vegetable garden. Its use is as much ornamental as for flavor in cooking. Salads and other dishes garnished with its beautiful mossy curled leaves are always attractive. Then, too the finely-chopped leaves are used to sprinkle over various dishes as a finish, and the chopped leaves become an important part of the flavoring of soups, stews and other dishes.

Parsley is very slow to germinate and should be sown as early as seeds can be put into the ground. It may be used as an edging to a flower bed with good effect and as only a few leaves are needed at a time, such as are necessary for kitchen use may always be secured without destroying the ornamental effect.

A few plants of parsley are sufficient for the garden, and they should be given about eight to ten inches in which to develop their mossy foliage. The seed should be planted thinly and the place marked, so that it will not be overrun with weeds before, as it often may wait a month before so doing. But once up, it makes fast growth, the young plants resembling celery.

**The Early Turnips**

Early turnips and green peas, maturing at the same time, provide material for an attractive dish. Boil the turnips whole until tender. Scoop out the center and fill with green peas, cutting the bottom of the turnip square so it will stand upright. Fill the hollow with green peas, placing a few peas about the turnip in the dish. Pour hot cream and butter over the combination.

Turnip seeds for a crop to mature with peas should be sown as soon as the ground can be worked. They should be thinned early to 6 inches apart to secure fast growth. Sow the seed thinly and half an inch deep, and give them at least 18 inches apart in the rows. Tomato plants may be set at three foot intervals between the rows when they are harvested and allowed to grow along without interfering with the turnips. Cultivate frequently.

These early season white turnips grown rapidly are usually of finer quality, milder in flavor and tenderer of flesh than the late maturing crop for winter use. The turnip is not grown as frequently for an early crop as it deserves, usually being planted in July and broadcasted then. The old broadcasting method is a waste of seed and ground space for a very considerable portion of the seed thus sown will not produce plants with roots worth pulling as they will not have room to develop.

The turnip likes rich, well worked soil with commercial fertilizer applied from time to time sparingly if the soil has not been previously well manured. The tops of early turnips make excellent greens having much the same flavor as mustard. The thinning of

turnips is perhaps more important than that of other root crops as the plants will soon be a disappointment if left crowded and will not do themselves justice when given space later. They should be thinned as soon as they are up far enough to develop their second leaves, taking out the weaker appearing seedlings. Too late thinning is one of the causes of strong, woody roots in the matured vegetable. It must have fast, unchecked growth to be mild and tender.



**SYMBOL**

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-- IT'S BETTER --

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

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West Salem

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**VICK BROS. QUALITY CARS**  
High St., at Trade

**Next Week's Slogan SUBJECT IS Grapes 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.

**Terwilliger Funeral Home**  
770 Chemakota St.  
Phone 724 Salem, Oregon

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

Every Salem district farmer and gardener should raise some asparagus.

**THE BOY SCOUTS**  
deserve the support of everyone who wishes to inculcate high principles of manhood into the youth of our land.  
This appeal paid for by Thilisen & Rahn

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