

# SELLING SALEM DISTRICT

**Leather Goods of Quality**  
Bags, Suit Cases, Puttees

## HARNESS

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

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

### Capital City Co-operative Creamery

A non-profit organization owned and operated by the dairymen. Give us a trial.

Manufacturers of Buttercup Butter "As your Grocer"

Phone 299 157 S. Com'l St.

## Dates of Slogans in Daily Statesman

(In Twice-a-Week Statesman Following Day)

- Loganberries, Oct. 5.
  - Prunes, Oct. 12.
  - Dairymen, 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.
  - 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.
  - 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 copies, 5c.)

## PRODUCE MORE CUCUMBERS

The cucumber is Oregon's most important greenhouse vegetable—

And this industry is capable of much expansion; supplying high class markets in a wide range.

Also, Salem must secure pickle factories.

There is scarcely a limit to the supplies of cucumbers that might be produced here—

Especially cucumbers of high quality on our rich bottom lands; and still more especially on our "beaver dam" soils.

A wide and constant search ought to be made for men who understand pickle manufacturing. The Salem district has outstanding advantages to offer them.

## Valley Motor Co

260 North High Street

Phone 1995

Boost This Community by Advertising on the Slogan Pages

DID YOU NOW That Salem ought to be the headquarters and market center for a great cucumber industry; that more cucumbers ought to be raised under glass here, for the local and outside markets; that many acres ought to be devoted to the field cultivation of cucumbers, for pickles; that big salting and pickling works ought to be conducted in Salem; that there is money in the raising of cucumbers here, either under glass or in the open; that, in fact, this is the best cucumber country on earth, and only awaits the right men with the right methods; and that a search ought to be made for the right men?

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

U. S. Inspected SALEM, OREGON

## THE CUCUMBER UNDER GLASS, BEING THE OFFICIAL CIRCULAR OF THE O. A. C.

Full Directions on the Growing of This Important Market Vegetable in Greenhouses in This District

(Following is Circular 106 of the Oregon Agricultural college, the author being A. G. B. Bouquet of the department of vegetable gardening.)

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Greenhouses in which to grow cucumbers should be wide and high at the eaves for the most economical handling of the crop, although in some narrow lower houses the "A" training may be used and some good cucumbers produced.

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The seeds will require very little water to keep them moist until they sprout and as soon as the plants are an inch or so high or are beginning to show their true leaf, they should be carefully picked out of their bed and transplanted to pots, placing them a little deeper but high enough so that the dirt will not be washing onto the crown in watering. Most growers use 4 inch pots, some with the soil about 1/2 inch from the top of the pot. The seedlings can be potted 10 days from the day the seed is planted and the plants then remain in the pots two and one-half to three weeks. Then they are carried to the house where they are to grow to maturity, knocked out of the pots and planted in the long beds. Where two plants are grown to a pot no less than 5 inches should be used.

The Plants. Cucumbers, like melons, will not do so well after they have been checked as they will if they are "kept on the jump" from seed time to harvest. If the leaves are of normal size and dark green and the growth is rapid, the plants should be O. K. If leaves are yellowish or stunted and slow to grow, the addition of nitrate of soda in small doses will help to right them again. Plants should not be allowed to get too large before being set in the permanent beds or benches. The temperature in which the seed should be germinated, and the plants grown will be from 70 to 75 degrees in the day time and no lower than 60 to 65 degrees at night.

Soil. It is much more economical to handle cucumbers on solid ground beds raised about 12 inches or 14 inches above the level of the walks than to handle these in raised benches. Cucumber soil should be rich and a soil composed of 2/3 rotted sod, 1/4 compost and 1/4 rotted horse or cow manure. The soil should be deep and well pulverized and previous to setting the plants should be raked off smoothly, removing all coarse material.

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Varieties. The White Spine or Davis Perfect are the two leading varieties of forcing cucumbers. One of the most important characters of the variety is that it is productive and meets the market demands as to size and color. Selected seed of a good strain will give, with proper feeding, a nice lot of cukes that are of a desirable color and length.

Watering. As soon as the plants are set they should be given a liberal supply of water. The root system of the plants is confined to a small area at this time and it is necessary that water be available where the roots can get at it.

Cucumbers will make use of large amounts of water particularly during the fruiting period and will suffer for lack of sufficient water at any time. Powdery mildew attacks the leaves and is noted by the spots which are of a brownish color and appear on the lower side of the leaves. They soon show on the upper side taking on a yellowish cast. If the growth of the disease is not checked it will soon cause the entire plant to become sickly and eventually die.

Downy mildew is caused by a parasitic fungus and is spread by spores. Anthracnose causes round dead spots from one fourth inch to one half inch in diameter on the leaves and somewhat discolored and shrunken areas on the stem. This disease is also caused by a fungus and is successfully controlled by Bordeaux mixture.

Spraying with Bordeaux is to be advised if any of these diseases appear. The weaker forms should be used and it is important that the leaves be coated on the lower side as well as the upper side and applications made weekly. High temperature accompanied by excessive moisture or draught and sudden temperature changes should be avoided.

Harvesting, Grading, Marketing. It is customary for most growers to pick every other day, sometimes every day. The fruits will make rapid growth in warm weather and must be carefully watched. Each cucumber should be cut and never pulled. A good method by which to tell whether the cucumber is of the proper size to cut is to encircle it in the center with the thumb and second finger. If these do not meet by about one-fourth inch to one-half inch, the cucumber is of a desirable diameter. Cucumbers marked "firsts" should be

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Shading the Houses. In the hot summer months, the greenhouses may get entirely too hot in the day time and a cheap and quick way to shade where one has quite an area to cover is to take air slaked lime which has just been slaked dry by sprinkling lightly with water occasionally, and spraying it on with a spray pump. Skimmilk thickened with whitening also makes a good shading material to put on with a brush.

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Gentlemen—The letter that you sent me congratulating me on my graduation from high school was both pleasing and amusing. I am sorry to tell you that at present I will not be able to use one of your wonderful values in \$25 suits with two pairs of pants. I have decided to wear a white taffeta dress and a corsage of sweet peas.

—HENRY W. KRUCKEBERG, In the Los Angeles Times.

How about the 300 egg strains of hens? Talking to an experienced breeder a few days ago at Petaluma, we naturally asked "How about the 300-egg strains that are being advertised more or less in the poultry papers?"

"Well," he replied, "they certainly are important if true. Now, just what is a strain? As I understand it, strain means a flock of birds that breed reasonably true to type and performance of immediate ancestry. That would mean, if it means anything, that pullets will also be 300-eggers. But are they? Not in my experience. Here is what happens: Out of a hatch of 100 eggs half will be males; of the remaining females it is quite safe to say that there will be some mortality, to put it modestly, say 10 per cent; that will leave forty-five. After culling down close to egg type, we will lose on an average another ten, which leaves thirty-five. Of that number there will be some poor performers, birds that will not go over 120 eggs, which may cut the number to twenty-five. Now if there is one or two 250 to 300 eggers in the remaining bunch, you can consider yourself lucky. But does two high-performance hens out of fifty constitute a 'strain' of 250 or 300-eggers? To ask the question is to answer it. In my judgment, these fellows who hit the high spots with these so-called strains are doing the poultry industry an injury. The truth is good enough. The fellow who can boast of flock averages of 150 and up per bird has the goods and is a much safer fellow to buy from than the high spot advertisers."

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Didn't Need the Pants

A Wichita merchant recently wrote congratulatory letters to the boy graduates of the Arkansas City high school. One name in the list apparently was a big ambiguous, for the merchant has received this letter in reply:

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Insist on Better-Yet Bread

—IT'S BETTER—

## FLAX 6 FEET TALL IN TURNER FIELDS

Five Acres From Government Pedigreed Seed This High on Farm

The Slogan editor of The Statesman has received from the farm of P. E. Thomason at Turner several samples of flax that show the fine quality of that plant being grown generally this season in the Salem district—though most of the crop on the Thomason farm will be above the general average.

There is one field of 15 acres where the sample shows 53 inches; and it is not yet in bloom. It will be over five feet tall in another week.

A sample from seed sown April first shows the flax well along towards maturity.

The Thomason farm is named the Maple Lawn Stock Farm, specializing in pure bred Poland China swine and Toulouse geese, as well as in pedigreed and other flax.

A Lot of Pedigreed Flax. Owen V. Thomason, son of P. E. Thomason, sends a sample from his field of five acres of pedigreed flax that shows up fine. It, too, measures 53 inches and is not yet in bloom. It will go over five feet when mature. This pedigreed seed came from the United States department of agriculture. The flax expert from the department, who visited this section some time ago, took a fancy to young Thomason, and he furnished the boy some of this seed, with instructions as to how to get the best results from it. Owen will have a small fortune, likely, from the sale of the seed which he will have from this flax; besides the tonnage of straw, contracted to the penitentiary flax plant, will be large.

Still More Interesting. There is a still more interesting part of the sending of the samples. It includes a nicely worded invitation to the Slogan editor to go out to the Thomason farm and look over the flax fields in that section, and enjoy a chicken dinner—and to bring Governor Pierce, and also Superintendent Smith of the penitentiary.

The fact that Mrs. Thomason joins in signing this kind invitation makes it all the more attractive—as those who know her reputation as a good cook will appreciate.

The Slogan editor hopes, some time, to be able to take time enough off to accept a lot of such kind invitations. Certainly there could be nothing more enjoyable.

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EGG STANDARDS OF GOVERNMENT

Eggs may be eggs, but the federal government says there are differences. Having standardized in a national way most all other

farm products, it now proposes to put the different kinds and qualities of hen fruit where they belong. And this is a step in the right direction. It is all well enough for cooperative marketing agencies to standardize their products, and for state legislators and private concerns to do the same. But these standardizations all show variations where federal standardization will afford a uniformity that is possible in no other way.

The department of agriculture proposes to establish the following grades:

Five grades for eggs of sound, clean shells, as follows—(1) U. S. Specials, (2) U. S. Extras, (3) U. S. No. 1, (4) U. S. No. 2, and (5) U. S. Culls.

Two grades for eggs of sound, dirty shells as follows: (1) U. S. Dirties, No. 1 and (2) U. S. Dirties No. 2, and one grade for eggs of cracked shells, viz. U. S. checks.

Qualities covering these grades are defined as follows: U. S. Specials—Shell clean, sound and strong; air cell, localized, regular 3-16 inch in depth or less; yolk dimly visible; white, firm and clear; germs, no development; size, uniform; color and weight, as marked on the package. (A tolerance of 3 per cent of U. S. Extras and 2 per cent of U. S. No. 1 permitted.)

U. S. Extras—Shell, sound and stain free; air cell, localized, well defined, regular, 5-16 inch in depth or less; yolk, visible; white, firm and clear; germ, no development; size, reasonably uniform; color and weight, as marked on package. (A tolerance of 3 per cent of U. S. No. 1 and 2 per cent of U. S. No. 2 permitted.)

U. S. No. 1—Shell, sound and stain free; air cell, localized, regular 7-16 inch in depth or less; yolk, visible, but mobile; white, reasonably firm; germ, development not over one-fourth inch in diameter; size, variable; color and weight, as marked on package. (A tolerance of 5 per cent of U. S. No. 2 and 3 per cent loss permitted.)

U. S. No. 2—Shell, sound, few

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Shading the Houses. In the hot summer months, the greenhouses may get entirely too hot in the day time and a cheap and quick way to shade where one has quite an area to cover is to take air slaked lime which has just been slaked dry by sprinkling lightly with water occasionally, and spraying it on with a spray pump. Skimmilk thickened with whitening also makes a good shading material to put on with a brush.

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