

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.



W. W. ROSEBRAUGH CO.
Foundry and Machine Shop
17th & Oak Sts., Salem, Or.
Phone 586

We Are Out After Two Millions
We are now paying over three quarters of a million dollars a year to the dairymen of this section for milk.
"Marion Butter" Is the Best Butter
More Cows and Better Cows is the crying need
MARION CREAMERY & PRODUCE CO.
Salem, Ore. Phone 2488

DEHYDRATED and CANNED FRUITS AND VEGETABLES
Oregon Products

King's Food Products Company
Salem—Portland—The Dalles Oregon

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.

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. C. Chiropractors

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

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 Sts. 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.
222 Commercial St. Phone 1908

DIXIE BREAD
Dixie Health Bread
Ask Your Grocer

RIDE THE TROLLEY FOR SAFETY COMFORT CONVENIENCE AND ECONOMY
Tickets save your time. Buy them in strips of 30 cents.
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 at the ones that get by.

Statesman Publishing Company
Phone 23 or 233
215 S. Com'l St.

BLACKBERRY CULTURE IN OREGON MEANS MOSTLY RAISING EVERGREENS

C. E. Schuster, Associate Professor of Pomology of the Oregon Agricultural College, Gives a Very Complete Outline of the Industry and the Proper Cultural Methods for Producing Large Yields of the Best Berries

Editor Statesman:
With the heavy production of wild blackberries, the development of blackberry growing will necessarily go slow. The greater part of the canned berries from Oregon are from the wild blackberry vines growing over the hills of western Oregon. The presence of a large amount of wild fruit will necessarily tend to hold down the price of the cultivated product. As the trade in canned blackberries develops, the demand for cultivated fruit will increase and according to that demand will the plantings of the blackberry be determined. The cannermen generally agree that the fruit from the cultivated plantings is more uniform so that the canned product is also more uniform.

Market Through Canneries
The market for blackberries will be through the canners, while most of this canned material will be used in pie factories in the east. The market for fresh fruit is very limited, as the urban population is not large enough to

use a very large amount of blackberries in the fresh state. Consequently, the blackberry industry must be built up with the idea of supplying blackberries for the cannery trade. This will mean large acreage yield and low average prices. The cannery trade as concerns the blackberry cannot pay such high prices as have been obtained for other fruits, so the yield per acre must be high to make up for low prices.

Good Soil, Good Yields
The blackberry, like other cane fruits, is a heavy feeder if food is available for use. Especially is this the case with the kind of blackberries commonly grown in western Oregon. As the supply of plant food decreases from the optimum so the growth decreases, and with this lack in growth comes a light yield. Heavy yields are practically dependent on heavy annual cane growth, and this demands fertile soil with good cultural practices.

Without doubt the best soil is a sandy loam such as is found in the river bottom locations. Other types of soil will be suitable if the fertility is maintained and the moisture supply holds out through the season. In this connection a deep soil is preferable, though the blackberry is not a deep-rooted plant when compared with the regular fruit trees. This depth of soil is necessary to maintain an even supply of moisture until the ripening season is over. If the moisture runs short, the small, seedy berry so commonly found on the market is the result.

Avoid Low Wet Lands
It has often been suggested that since the wild blackberry grows abundantly along the banks of streams, where water supply is close at hand, that the blackberry plantings could safely be placed in the low wet soils of the valley. But while it is true that we find blackberries growing along the streams and find the finest fruit under those conditions, it should be noted that this water is not standing water but free water, containing plenty of air and oxygen. In the low wet lands, water is not moving or free, but is stagnant water with no oxygen in it. Also, it comes up over the main roots during the winter time, drowning out the lower roots. Un-

Fairmount DAIRY
Perfectly Pasteurized MILK AND CREAM
Phone 725

Butter-Nut Bread
"The Richer, Finer Loaf"
CHERRY CITY BAKERY

Roof Leak?
Ebonal for Patch of Shingles Elastic Roof Cement for all Repairs.
Or
A New Roof of Cedar Shingles, Malthead Roll Roofing.
See
Falls City-Salem Lumber Company
319 So. 12th St. Phone 813
A. B. Kelsay, Mgr.

HOTEL BLIGH
100 rooms of Solid Comfort
A Home Away From Home

Capital City Co-operative Creamery
Our Ideal: "The Best Only" Our Method: Cooperation
A non-profit organization owned entirely by the dairymen. Give us a trial.
Manufacturers of Buttercup Butter "At your Grocer"
Phone 299 137 C. Com'l St.

Salem Carpet Cleaning and Fluff Rug Works
Rug 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 1184
13 1/2 and Wilbur Streets

der these conditions the root system will be confined to the upper layer of soil, and greatly decreased below the requirements of the plant for maximum growth. Being forced to develop the root system only in the upper layers, the plants will be unable to bring up moisture enough from the lower level, as the rootlets cannot be developed fast enough to meet the water requirements of the plant, especially in the late summer when the fruit is maturing and the warm weather comes on, when the plant will demand large amounts of moisture.

Must Maintain Fertility
Since the blackberries are heavy feeders, not only must the soil be fertile to begin with, but the fertility must be maintained at a high level. The use of barnyard manure is always advisable, but usually is not available in sufficient quantity. Green manures will then have to be substituted for barnyard manure because one of the best uses of manure is in aiding humus. Special fertilizers can be used to supplement manures, but cannot replace them for more than a very short period. Unless the soil is kept full of humus, fertility cannot be kept at a stage where vigorous plant growth results. Vetch combined with some grain, as oats, or preferably winter barley, makes the best cover crop. It is a difficult matter to handle cover crops in a berry patch, but as it is practically necessary one must carry it through. For patches that have run down and need invigorating, nitrate of soda generally is of value. This can be used at the rate of two to three hundred pounds per acre until a system of fertilization by manures and cover crops has been well established.

Cultivation Shallow
Cultivation must be shallow, due to shallow rooting of the plant. Deep cultivation will cut the roots, and this causes the formation of many troublesome suckers between the rows, in addition to the fact that the cutting off of the roots will cut off part of the food supply. Intensive, frequent cultivation is essential in holding the moisture supply throughout the season.

Evergreen in Lead
In choosing varieties for planting, the grower in western Oregon has but little choice. As most of the trade will be with the canneries, the plantings are limited almost altogether to the common Evergreen blackberry. This is by far the most satisfactory variety from the cannery standpoint, and because of the heavy yield, is better suited to the grower. The Mammoth blackberry can be grown by those catering to an early, fresh market, as this variety ripens about the time the loganberry does. This blackberry is self-sterile, so must be planted with other blackberries. Since the Cory's Thornless is said to be a bud sport from the Mammoth, it is supposed it might also be self-sterile, and this may explain the report that the Cory's Thornless fails to bear in many cases.

The use of the Lawton, Kit-tatany, and similar varieties cannot be recommended for western Oregon. For the eastern part of the state they are of more value as they are more hardy than the Evergreen. They are from the eastern part of the United States, and will be found to be more resistant to cold temperatures, still they will have to be protected in many of the colder localities of eastern Oregon.

The Himalaya and Australian have no place commercially, as the berries are too soft for canning. Many people consider them superior to Evergreens for fresh use, so there may be a place for them in the home garden. Other than this, and possibly a limited local

market trade, there will be practically no use for the Himalaya or the Australian.
Set Wide Apart
In laying out a patch of blackberries, plantings are in need of wide spacing, for, if the soil is of the proper type the individual plants or hills will occupy and use to advantage a considerable area of soil. The individual Evergreen plants need as much or more space than any of the cane fruits. Ordinarily the patches are planted with eight to nine feet will be the rows, and nine feet will be found of great advantage in cultivation, and from 12 to 16 feet between the plants in the row. Twelve feet can be considered advisable only in the lighter, poorer soils. The Mammoth blackberry takes the same spacing as the loganberry, or about nine by nine on the square.

The Pruning
Pruning can begin as soon as the crop is picked, when the old canes are to be removed, allowing more freedom for the development of the younger canes, and if there is a possibility of any infection from insects or diseases, it can be removed at this time. It is of advantage to thin out the younger canes during the early summer, leaving one or two more than will be desired permanently. This forces the strength of the plant into the fewer number of canes to be used and not into large numbers that will be removed in the winter pruning.

The Training
Training is usually carried on by using two parallel wires, or modifications of this system. Wires are placed at a height of about four feet on end of cross arms about 20 inches long. Spreaders are used to hold the wires apart and the canes are trained in and out of the spreaders to hold the canes in place. Due to the heavy weight, No. 12 wire is best to use with posts spaced every two hills apart. The young canes are trained along the ground and staked in under the bearing canes. As modifications of this system, there are used two wires at a height of 18 to 24 inches for training the younger canes on. Again they will be trained above the old canes, sheltering the fruit from the direct rays of the sun. Other times the old canes will be above one year and below the next, as the young canes are trained and left on the set of wires from the beginning. The first system mentioned is the simplest and least expensive, though more damage can occur to the canes by the tramping of the pickers.

Heading back may be necessary where the canes are too long and over-reach each other in the training. Other than this, there is no heading back desirable unless the end growth should be soft and succulent, as frequently occurs when we have a late, warm fall, and a kind of secondary growth results that is usually very soft and of little advantage in bearing fruit.
—C. E. SCHUSTER.
Corvallis, Or., Dec. 18, 1923.
(Mr. Schuster is the associate professor of pomology at the Oregon Agricultural college, and he is a recognized authority.—Ed.)

WITNES BURIES THE HATCHET
WARSAW, Nov. 5.—(By Mail.)—Prime Minister Wiles has forgiven Count Alfred Chlapowski, a relative of the famous Polish dramatic artist, Helen Modjeska, for having named a dog "Witos" in derision of the prime minister during the election campaign of last year.

"THE GLENCOE," AN ALL AMERICAN TYPE OF HOUSE, HAS ADVANTAGES

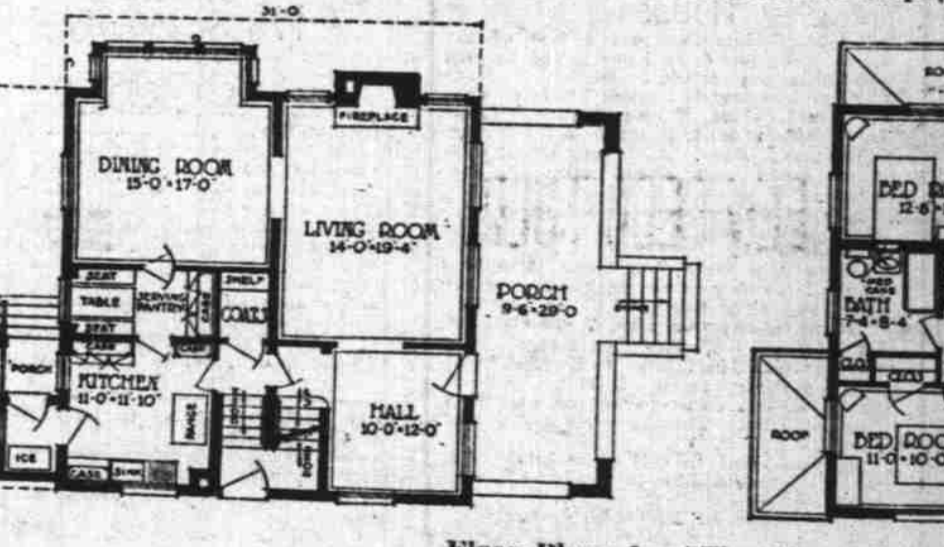
Has Pleasing Features, Is Fire Proof, Can Be Built at Low Cost, and in a Comparatively Few Years Will Prove Its Greater Economy Over Other Construction—Salem Brick & Tile Company Has the Plans for the "Glencoe"

This all American type of house radiates the feeling of solidity and stability which is characteristic of the true American



"The Glencoe"

improvement in the arrangement of the kitchen, as it has been laid out to contain all the features necessary to the successful operation of a kitchen with the minimum amount of walking. The ice chest is placed in the enclosed rear entry which keeps the ice man out of the kitchen and keeps



Floor Plans for "The Glencoe"

Some Pleasing Features
Upon entering the living room one is impressed with the large fireplace. The room is well lighted by the two large front windows and by two smaller windows, one on each side of the fireplace. The dining room opens directly from the living room through a casel opening, sufficiently large for comfortable passage, yet small enough to offer privacy.
The projection of the square bay at the end of the dining room provides an excellent space for a fernery or other plants and flowers, which will increase the attractiveness of this room. The dining room is particularly well lighted by a large window overlooking the garden in the rear and by the windows of the bay.
The passage from the dining room to the kitchen is through a serving pantry which contains ample case storage facilities for the china-ware. The pass pantry is so arranged that it may be used as a breakfast and luncheon nook as well, and is a big labor saver,

and evenings. A large reception room which is well planned for an inviting arrangement of furniture is entered from the front porch. From this hall one may pass directly upstairs to the sleeping room, or into the passage way leading to the rear of the house, or into the large commodious living room.
One the Second Floor
The staircase to the upstairs leads off of the small hallway back of the reception room to a central hall which connects with the four bedrooms and bath. Each bedroom has at least one large clothes closet and two windows which provide cross ventilation. There is a broom and linen closet in the hall way and a towel closet in the bath.
With the satisfactory arrangement of the rooms, the selection of satisfactory building material is essential. Hollow tile affords a most economical form of permanent construction and provides a particularly fine type of home when faced with brick. The insulation afforded by the confined air cells in the walls keep out the cold in the winter and the heat in the summer, making it easy to maintain a pleasant and healthful temperature within the house under all climatic conditions. For Oregon conditions, it is recommended that there be provided a two-inch

space between the brick and the tile—this insures an absolutely dry house. The two walls thus created are bonded at regular intervals with metal ties.
Safe, Enduring, Low Cost.
A hollow tile wall will carry ten times the weight that will ever be imposed upon it in residence construction. Furthermore, by the very nature of its manufacture it is fireproof. Burned clay hollow building tile have been subjected to a temperature of approximately 2100 degrees Fahrenheit in the kilns.
Under most conditions, a hollow tile home can be built at a cost not more than 10 to 15 per cent in excess of a frame house and when one takes into consideration the saving in upkeep expenses and the saving in fuel, it is only a comparatively few years until the hollow tile home proves its greater economy.
The plans for "The Glencoe" may be found in the September, 1923, number of "The Permanent Builder." In addition to this magazine, in each issue of which may be found some attractive plan of fire-resistive home, beautiful and useful booklets of attractive home plans may be secured at very nominal costs from the Common Brick Manufacturers Association, 2121 Discount Building, Cleveland, Ohio; The American Face Brick Association, 130 North Wells street, Chicago, Illinois; and from the Hollow Building Tile Association, Conway Building, Chicago, Illinois.
The Salem Brick & Tile company has copies of many of these booklets in their office which the officers would be delighted to show to any one interested. It is advisable, however, that one who is contemplating building after he

has found the design he desires to follow, secure the services of a good architect. The architect is trained for this kind of work and can arrange the plans and supervise the construction much better than the average business man.

LIKE BREAKFAST FOODS
LONDON, Nov. 27.—(By Mail.)—England is to be introduced to breakfast foods in various forms of wheat. A company has been formed to make the breakfast foods from wheat grown in England. At present such breakfast foods are almost entirely imported from Canada with a small percentage coming from the United States.
The new factory will produce foods for consumption in Great Britain and the continent, where the sale of this type of breakfast dish is increasing rapidly.

The bargain hunter temporarily proud of his cheap material, forgets that repair bills and depreciation costs are included in the bargain.

MILESTONE Hollow Tile
1405 N. Front St.