

SELLING SALEM DISTRICT

Dates of Slogans in Daily Statesman (In Twice-a-Week Statesman Following Day)

Loganberries, Oct. 4.
 Prunes, Oct. 11.
 Dairying, Oct. 18.
 Flax, Oct. 25.
 Filberts, Nov. 1.
 Walnuts, Nov. 5.
 Strawberries, Nov. 15.
 Apples, Nov. 22.
 Raspberries, Nov. 29.
 Mint, December 6.
 Great cows, etc., Dec. 12.
 Blackberries, Dec. 20.
 Cherries, Dec. 27.
 Peas, Jan. 3, 1924.
 Gooseberries, Jan. 10.
 Corn, Jan. 17.
 Celery, Jan. 24.
 Spinach, etc., Jan. 31.
 Onions, etc., Feb. 7.
 Potatoes, etc., Feb. 14.
 Bees, Feb. 21.
 Poultry and pet stock, Feb. 28.
 Goats, March 6.
 Beans, etc., March 13.
 Paved highways, March 20.
 Broccoli, etc., March 27.
 Silos, etc., April 3.
 Legumes, April 10.
 Asparagus, etc., April 17.
 Grapes, etc., April 24.

Drug garden, May 1.
 Sugar beets, sorghum, etc., May 8.
 Water powers, May 15.
 Irrigation, May 22.
 Mining, May 29.
 Land, irrigation, etc., June 5.
 Dehydration, June 12.
 Hops, cabbage, etc., June 19.
 Wholesaling and jobbing, June 26.
 Cucumbers, etc., July 3.
 Hogs, July 10.
 City beautiful, etc., July 17.
 Schools, etc., July 24.
 Sheep, July 31.
 National advertising, Aug. 7.
 Seeds, etc., Aug. 14.
 Livestock, Aug. 21.
 Automotive industry, Aug. 28.
 Grain and grain products, Sept. 4.
 Manufacturing, Sept. 11.
 Woodworking, etc., Sept. 18.
 Paper mills, etc., Sept. 25.
 (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.)

GRAPE JUICE FACTORIES; WHY NOT?

The Salem district is raising more and more grapes—
 But there will not be enough till grapes are produced on every farm—

And then there will not be enough until we get grape juice factories, and jam and jelly factories, using annually an immense tonnage of grapes.

For the American varieties, there are many localities and locations here that are ideal—

In fact, there is no better district in this country for grapes of the American family.

There is a chance for leadership here; for organization, in the building up of the factories that will make large markets—

That will add to the annually increasing volume of new money coming here from long distances.

Valley Motor Co

300 North High Street Phone 1995

Boost This Community
 by Advertising on the Slogan Pages

DID YOU KNOW that in the Salem district grapes of the Concord (American) grape family can be grown in immense quantities; that we have tens of thousands of acres of cheap lands suitable for grape growing; that Salem ought to be the Westfield of Oregon, and the Salem district the Chautauqua grape belt of the Pacific Coast; that Salem ought to have great jelly and jam plants, using an immense annual tonnage of grapes; that there is and will be money in grape growing, and a very great industry in this line is within the grasp of Salem and surrounding country, and that there is now more interest here than ever before in the industry?

BAR A FLATS A DAY

Weatherly Ice Cream

SOLD EVERYWHERE

Buttercup Ice Cream Co.
 P. M. GREGORY, Mgr.

340 South Commercial St. SALEM

DODGE BROTHERS

SEDAN

Bonafide Motor Co.
 154 S. Com'l St. Phone 455

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

Oregon Wood Products Co.
 West Salem

BUY AN OVERLAND AND Realize the Difference

VICK BROS. QUALITY CARS HIGH ST. AT TRADE

VALLEY PACKING CO. CASCADE BRAND HAMS, BACON AND LARD

U. S. Inspected SALEM, OREGON

JIM LINN SAYS OUR GRAPE INDUSTRY IS GROWING, AND SHOULD BECOME BIG

He Says We Can Grow the Grape Juice Varieties in Quantity, and We Should Get Grape Juice Factories to Locate Here, and No Doubt Will, by Keeping Up the Growth of the Industry and Giving the Best of Care to Our Vineyards

(The following article, down to the closing paragraph under the dash in parenthesis, was published in the Slogan number of The Statesman of last year.)

J. R. (Jim) Linn of Salem still takes much interest in and gives much care to his four-acre grape vineyard on his farm in the Liberty district, four miles south of Salem—though he is interested in many other things, including Hotel Marion, hops, loganberries, general farming and stock raising, etc.

When Mr. Linn was a number of years younger than he is now, he was on the payrolls of the state of California, working at the home for the feeble-minded children at Glen Ellen, in the Sonoma valley. He then had the care of the vineyard of that institution, and the vineyard that he attended was across the road from the one on the farm of Jack London, the great novelist, and near one owned by Dr. Donnelly, mayor of San Francisco and whilom candidate for governor of California.

There was a good deal of rivalry between Mr. Linn and Jack London, for the great story writer

thought he knew all about grape growing, and he took great delight in the arts of viticulture.

But Mr. Linn made a study of the science, too, and he worked hard, and he thinks he put it all over Jack London in the quality and quantity of grapes grown.

Like Polk Hills.

Mr. Linn says the grape land of the Sonoma valley district is like the Polk county hills, only rougher.

He says the rough rocky land of the Willamette valley, with south slopes, to get the best advantage of the sunshine, is the best for grapes in the country around Salem.

Mr. Linn's own vineyard is a patch of land that was formerly grown up to oak grub and wild things of the woods.

He set out his grape vines in the spring of 1915; Concord and Wordens, which he got from New York. The Wordens are of the Concord family; only larger and finer. He set his vines eight feet apart; set them like hop vines.

There are three ways to cultivate grapes; the stump system, the

cause he did not keep track of the grapes he gave away. He told a number of his friends to go out and help themselves, and they picked several tons. He says this little vineyard is getting to be the best piece of property he has, for the size of the original investment. When it gets to be fifteen years old, and with good attention, it will bear five tons to the acre. And it will go on bearing that tonnage and more during all the years of his life, and for 1000 years longer, perhaps, with just a little care each year. Grape vines, or rather grape trees, or grape stumps, never grow old, any more than a walnut or filbert tree grows old. They renew themselves each year, and only the heart wood of the tree grows old. Mr. Linn says he hears more inquiry now than ever before concerning grape growing in this section. Scarcely a day passes that he does not have some one coming to make inquiry concerning getting a start in grape growing. And growers are giving their grapes good attention now; taking care of the vines and keeping up the soil fertility. What is finer, he asks, than a grape arbor, giving beauty and affording shade, while making a

flowers other less conspicuous but highly essential parts, the pistil and stamens. At the base of the former is the ovary or undeveloped fruit, while at the upper extremity are the anthers producing the hundreds of pollen grains.

The first step in the setting of fruit is the transfer of one or more of these minute pollen grains to the stigma or upper end of the pistil. This is known as pollination, which under favorable spring weather, normally takes place within a very few days after the blossoms open. Since the anthers are in close proximity to the pistil, and in most instances slightly above it, one may easily conclude that the pollen grains simply fall upon the stigma. Doubtless there are instances where this is true, but if the fruit grower had to depend upon this possibility for his fruit crop, he would soon be forced to give up his orchard. Wind, formerly thought an important agency in pollination, is also now known to be of little value in this regard. Insects, however, especially bees, have proved to be an indispensable aid to the fruit grower. Data on this subject were obtained with French prunes showing that where trees were enclosed under a tent with a hive of bees, the amount of fruit set was four times as great as in the average orchard set.

The process of fertilization is the actual union of the pollen grain on the stigma with the ovule at the base of the pistil. Within a few hours after coming in contact with the stigma the pollen germinates and begins to send its slender pollen tube down through the center of the pistil. After passing down through that portion known as the style, it comes in contact with the ovary where the nucleus of the pollen grain unite with those of the ovule or egg cell. Not until this process takes place is the flower fertilized or will it develop a fruit. Pollination without fertilization is ineffective as evidenced by the fact that many fruits will not set a satisfactory crop with their own pollen.

Fruit setting, therefore, depends upon successful pollination with acceptable pollen and this followed by successful fertilization, and both of these steps are influenced markedly by the work of bees and by general climatic conditions during the blossoming period.

Men haven't destroyed civilization, but they have hurt its reputation like thunder.

Instructed delegates are a good thing, but our greatest need is instructed officials.



Home Grown Cabbages

Many more gardeners would grow cabbages if they felt certain they could save them from the ravages of the cabbage worm or caterpillar, the green larva of the white butterfly which riddles the plants almost from the time they get into healthy growth. This can be done with a little care but insecticides have to be applied frequently as the butterflies lay eggs over a long period.

Fear that poison may get into the cabbage head deters many gardeners. This can be obviated by using some of the non-poisonous insecticides which are on the market and which may be had for the asking. Cabbages are a transplanted crop. They are very hard and are one of the first vegetables for the gardener to move from frames or seed boxes to permanent quarters.

While the cabbage flourishes much more luxuriantly in some climates than others there is no section which cannot grow good cabbages. Cool weather, plenty of moisture, and rich deep soil are ideal conditions for the development of the cabbage, cauliflower, Brussels sprouts and other members of the family. The cool weather cannot be furnished to

Another advantage, this will make the winter pruning much less.

Mr. Linn says that, while he set his grapes about like hops, deeper holes are better.

He says that a grower here may safely count on an average of three tons to the acre, under the stumping system; a well-tended trellised vineyard will produce five tons to the acre, and a layered vineyard may bear 10 tons to the acre.

The price should be at least \$100 a ton, in normal years.

Jelly and jam plants here ought to use all that is grown or may be grown for a long time hereabouts; for grape jelly is a standard product, in demand everywhere.

The Layering System.

The layering system is rather hard to describe without a picture. But the principle is the growing the year before of two or three vines about six feet long, from the parent stump; then the covering of these vines with soil for about two feet, supporting the rest of the vines with stakes. The part of the vine under the soil grows rootlets and gets sustenance from the soil to put growth into the grapes on the part of the vine exposed to the sunlight on the stake—and the result is a great crop.

10,000 Pounds Last Year.

Mr. Linn has been gathering a larger crop of grapes each succeeding year. Last year he had over 10,000 pounds.

Some of the above facts have been given concerning this little vineyard and the methods and descriptions of Mr. Linn in former Slogan issues of The Statesman; but there are many new people and new readers to whom they will be new and interesting; who may profit from their perusal.

For there is a growing interest in the grape industry in the Salem district, and there should be.

Mr. Linn says California grapes have sold as high as \$200 a ton in recent years, but there is money in grapes in the Salem district at \$100 a ton. One may expect at least three tons to the acre, and the harvesting is not expensive. Mr. Linn himself, when he first went to California, picked grapes at \$1 a ton and he picked two tons a day. The scales of wages are higher than that now, but, even so, the expense of harvesting grapes is low as compared with almost any other fruit crop.

After Another Year.

Mr. Linn said yesterday that his tonnage increased last year; just how much he is not sure, be-

THE INVALUABLE SERVICES OF THE BEE TO THE ORCHARDIST EXPLAINED

Without Bees There Would Be No Pollination, and Pollination There Would Be No Fruit—An Expert Explains Plainly the Reasons Why

(The Slogan editor of The Statesman has for years been saying and constantly repeating that our orchardists must have honey bees in order to have any fruit.

The following by F. W. Allen, division of promology, University of California, gives plainly the reasons why.)

Practical orchardists may think of fruit setting as only a natural characteristic of orchard trees and such it is, provided all conditions are favorable. Fortunately, favorable conditions exist in most years in the majority of orchards and a good crop is harvested with

little, if any, thought being given to the necessary processes and influencing factors which make such a crop. The amateur grower naturally associates fruitfulness with blossoms but beyond this general association, the process of cell division and development, when fully explained, seems little short of miraculous.

All fruits result from a pre-existing flower. Most fruit flowers are of sufficient size and attractiveness to be easily noticed, but aside from petals or floral parts attractive to the eye, there must be either in the same or separate

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 Always in the market for dried fruits of all kinds

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A Licensed Lady Embalmer to care for women and children is a necessity in all funeral homes. We are the only one furnishing such service.

Terwilliger Funeral Home

770 Commercial St.
 Phone 724 Salem, Oregon

The Salem district should develop a great grape growing industry, and we should have grape juice factories.

NOW IS THE TIME!!

To look after your heating plants and see that it is in good order, or if you are going to need a new one.

This is the appropriate time to buy it!

THEO M. BARR
 164 S. Com'l St.

Next Week's Slogan SUBJECT IS DRUG GARDEN AND OTHER THINGS

MR. FARMER—Have you seen the MILESTONE Septic Tank (Pre-Cast) "It's the modern way"

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