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MANUFACTURING OF POTATO STARCH AND ALLIED PRODUCTS, TOLD BY THE

This Line of Manufacturing Is Especially Adapted to the stirred up in water again. This sary, thereby eliminating the ex-Natural Conditions of the Salem District and it Can process is repeated until the starch pense of bags. and Should Be Developed Into a Very Great Industry, placed on slats in a drier and heat Founded on the Use of a Product That Is Now Largely turned on from a furnace. The any other starch. It does not con-

Editor Statesman:

introduced as a food in England cess of manufacturing food starch, essential products,

Its Chemical Composition American grown potatoes is as fol-

The average starch contents of

the potato to increase the gluten content in bread, and it is being

Potato Starch Industry New The fact that starch could be extracted from the potato commercially was first discovered in the year 1884, and in 1885 the first potato starch factory was founded in Milan, Italy. In 1911 there were 663 potato starch factories in Germany, 27 in Hungary, and a few were to be found in Holland, Denmark and Sweden.

Much Used in War It is with great interest that we earn that Germany used potato starch as the main ingredient in the baking of bread during war time, and was able to withstand the shortage of wheat by the use

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A Home Away From

of this product without serious In the year 1565 the potato was consequences. The particular pro-

ufacturing of a great variety of found true in our own midst durand we made up our minds that The average composition of 136 if not better articles and products products, and our climate and po- for less price to the consumer. The samples of the edible portion of than were made any where. We tatoes and many other things were fact that potato starch will not 1.0 ulty of speed of production, and the foreign product they remained prints, as well as in paper manuthe potato is from 15 to 18 per which enables us to manufacture fully as fine a product, pay more wages to our toilers; and we are now able to compete with them in the markets of the world.

Many Uses for Potato Starch The uses for potato starch are so many that space forbids me to

enumerate them all. The principal uses are in the manufacture of dextrin, dextrose, maltose, erythra, amylodextrines which are used in the making of glucose, sizing for textiles and paper, varnishes, candies, bread, pastry, fruit preserves, soaps, printers' rollers, ink, sausages and other meat products, ice cream, pastes for library and paperhanging purposes, face powders and other toilet articles, ets., etc., etc.

Three Different Methods There are three distinct, diferent methods used in the manufacture of potato starch at the present time. In Japan a product number of years. In 1917 some

land, where it was then purified and used mostly in the textile industry there. In 1917 some 200,-000 acres were planted to potatoes in the district known as Hokkaido, Japan. Part of this product was used in the silk industry as a textile starch.

"Farina" is the potato cleaned, ground and dried. (Why this process should be used and then the starch extracted from the "farina" by another process is more than the modern starch manufacturer can understand, as it doubles the labor and cost of production of starch.)

The American Method The process known to the American manufacturer of potato starch, which industry is largely carried on in the state of Maine. is as follows: The potatoes are washed and ground to a fine pulp

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Otto F. Zwicker, Prop. Phone 1154 131/2 and Wilbur Streets

which is then run over shaking hands without a market. The ten- canning process. It is cheaper and ern Starch and Dehydrating com- while designed primarily for same. This separates the starch rimental, to say the least. is clean, when it is broken up and

If it is to be used for other than eliminates the "boardy" condition

essential to the nourishment of the human body and for the manwe would learn to make as good made from some of the foreign better, which gives a better article learned the foreign methods of blamed for it. It eventually was turn yellow when subjected to the coupled the European detailed were broken in the grinding of its use by manufacturers of white knowledge with our American facwe thereby have a combination whole. But the main reason is facture.

that where starch is dried with the kiln process, some of it is autifor our raw materials and more jected to more heat than the starch is unsurpassed. It is pracother, and that the influence of tically tasteless and colorless, a the air had not been reckoned great absorber of moisture and with. Sonsequently part of the rich in food value. Its use is starch capsules were found to be widely diversified, improving ily stored and kept in good condi- and exit of air for drying. Trays oxidation it is for a short time advanced into a dextrine or dex- bread, pies, cakes, puddings, tion, trose, while others remained as gravies, candy, ice cream, baby raw starch. As heat changes foods, etc., etc. It does not deterstarch into an entirely different jorate and does not get "wormy" product as it is advanced in var- and is not affected by changes in fresh articles. Vegetable soups. ious degrees, it results in a mixed climatic conditions under 140 deproduct which lowers its value grees.

Therefore we cannot blame our know that she is adding such un- cheaper rates and use as called pass up through the trays, giving bright color and hastens drying.

Oregon Has It Now evolve a process equal to that of so as it gets older.

mechanic devoted a year's time in ing that process. Europe, with the result that a full and complete equipment, and out of American grown potatoes tured as cheaply and cheaper than lower grade starch manufactured

export trade.

Makes Culls Profitable The Oregon potato grading law which it is located. had but one weak point, and that was the large amount of cull potatoes it left on the farmers' vegetables is fast displacing the time either on wood or gas or oil

then led into large containers and profit. The cull potato is not af- price. allowed to settle. The starch be- fected by the fluctuation in the At Gresham, Oregon, is located turning out many other articles, ing heavier than the other mat- price of graded potatoes, which a plant which answers the above even including face powder and ters finds its way to the bottom. fact enables the starch factory to description. It is in charge of a other toilet articles. The Port-The water and impurities are then establish a price uniform from competent man; a man who has land address of this company is run off and the starch is then year to year. No sacking is neces- spent much time and money to P. O. Box 4301. The writer be-Superior to Any Other

Potato starch is far superior to slats are then turned over and the tain any granular matter which is starch is allowed to fall to the not soluble. It dissolves in warm and general manager of the West- etc .- Ed.) bottom, from where it is removed water into a clear, transparent into bags or barrels and is then jelly. If used for textile or launready for the market.

This product is a lump starch.

This product is a lump starch.

The product is a lump starch. not cultivated generally until the last century. The potato has and grinding, was guarded, as were other secret processes, such a flour and bolted. grown in favor, as it has been as the analine dye process and It has long been known that the and colored goods, as it does not found that the starch capsules air and sunlight is responsible for

In the culinary field potato Wiegand, head of horticultural able form of home drier:

The much used practice of ad-But the European manufacturer ding potato in the baking of bread amounts strung out over a long upper edge of the metal base. who possessed the modern process clearly demonstrates the patent period, in which they have a deguarded it religiously and kept on quality of starch, which is the only eided advantage over canned proexporting his goods-and the pat- part of the potato desired in the ducts. ronage of home industry cannot bread, being only about 18 per survive where a better article can ceat of the potato. (Refer to is prepared to serve present needs. be obtained at the same or a lower table in first part of this article.) and this fact permits housewives cost than an imported article. Little does the average housewife to purchase in large quantities at consumers for buying the import- desirable ingredients as the deadly for, ed article, and they are doing it. poison of solanin, phosphoric acid The quality of the dried article and nitrogenous matter. The ef- depends on the condition of the Several attempts have been fects of these are what turn the fresh produce, the manner of premade in the last few years to bread dark when baked, and more paring for drying, and the method

the manufacturers of Germany Modern bakeries now use pure fresh fruit or vegetables cannot be the material partly dries the trays' and Sweden. Some of their meth- potato food starch, from 3 to 5 converted into high quality stuff, ods and quite a number of their per cent in the bread and cakes, while the good fresh article may special machine designs were se- which gives the product a rich possibly be damaged by improper cured, but the complete plant con- taste, makes it whiter and enables handling in the drying processstruction and processes as used by it to keep its moisture longer. es. them were not secured until re- Such bread keeps longer and makes better toast, as it can be is worth while in selecting mater-An expert chemist and factory re-baked without getting dry dur- lals for drying, quality is likewise

The various uses of potato starch the knowledge of its operation, are in different lines of manufacturing now to be found in Oregon. A are numerous. Be it remembered very successful trial test run has that starch is a BASIC product, been made, and it was found that from which many other products are made, which are used in many culation dryer. could and has been manufactured and varied ways. It displaces the a potato starch flour which in pur- use of animal glucose in many ity and quality excels the import- articles, on account of its freedom ed product, and can be manufac- from bacteria infection and great

Factory Has Other Uses A modern starch factory operates but part of the year, while tected if dust and insects that The value of this industry is the ripe potatoes can be procured. attack them are present, Insect great. Cull potatoes which are But it does not need to stand idle protection is frequently had by of very little value, are used, en- the rest of the year. When the means of mosquito netting or fine abling the farmer to turn a waste potato season is past it is put into wire screens. product into cash, and placing on use as a fruit and vegetable dehythe market a local product which drating plant. The proper kind of spread rather thinly and as evenhas so far been imported from funnel dehydrating equipment is ly as possible on sheets of paper or foreign countries, but which we part of a modern starch factory, cloth, or wire or wooden trays. now can manufacture and com- which enables such factory to Some berries and vegetables are pete against anyone, even in the serve a double purpose for the superior when dried in partial or benefit of its owners and the total shade. farmers and the community in

Dehydration Important The dehydration of fruit and good article in relatively short

by foreign countries. -L. S. ELLERMAN.

Gresham, Or., June 11, 1924. (Prof. Ellerman is secretary tato starch, potato flour, dextrine,

College Expert

these dried products, says E. H.

products at the state college. Pro-

Only enough of the dried article

of drying and storing. Inferior

Only high grade fresh produce

somewhat dependent on the ma-

turity of the fresh stuff. Over-

getting first class dried products.

by oven or small stove evapora-

tor, natural draft drier or recir-

Sun drying is practiced to con-

siderable extent in sections of the

country where sunshine is fairly

continuous and intense, and where

rain and dews do not interfere too

seriously. The process is slow,

and the articles have to be pro-

Good Home Evaporator

largely in war times produces a

The home evaporator used

Drying may be done in the sun.

FRUITS AND VEGETABLES WOULD CAUSE

or revolving screens while fine dency has been to use these culls better, inasmuch as it reduces the pany, with its factory at Gresham, commercial fruits and ber of modern manufacture as enjoyed lence of Prof. Ellerman is calculated to lead our district into the development of a very great industry, in the manufacturing of polittle attention with the exception

sprays of water are plied on the for seed, which has been very det- weight and bulk by removing the Oregon. Prof. Ellerman and his well suited to drying all fruits as water from the products. The associates have a successful busi- vegetables. It produces a fine from the fibre. The starch and The starch factory solves this market is clamoring for funnel de- ness there, manufacturing potato product by rapidity and uniform water, called the starch cream, is great problem and turns loss into hydrated products at an inviting starch for some of the largest ity of drying and by use of a bakeries of Portland, and also more than moderate temperature Fruits and vegetables for dry should be fully mature and in no tions. In case they do thes should be cut away before drying Preparation of the material is

> of washing and in some instan Vegetables should be cleaned and peeled and sliced or diced and possible blanched or par-boiled before placing them on the tray.

similar to that required for car

ning purposes. Fruits need vers

Machinery for the preparatio of these products can be obtained These machines will dice or cube the product nicely, making uni-A MUCH WIDER USE OF THESE PRODUCTS form pieces for soup-stock pur-

Fruits such as pears, peaches apricots, should be sulphured to Rules for the Dehydration of the Various Fruits and Vegetables of This District, Especially the Home Drying and should be live dipped to assist to Handling of Them, Given By the Oregon Agricultural drying. When a lye solution t made up it should be made to strength of approximately 3 pe cent and kept boiling hot. Ti Better training in the use of stove. Many styles of driers are fruit should be immersed in the tions for home construction by the until small checks appear on

following is a good simple work-When the checks begin to at pear, the fruit is removed as A wooden cabinet is made 21 plunged at once into cold water perly dried, these products retain inches long by 12 inches wide and where it is thoroughly washed be their original flavor and aroma 27 inches high. Top and bottom fore spread on trays, and are in concentrated form eas- are left open to permit entrance

If sulphuring is used to preven are made of small meshed galvan- only-15 to 45 minutes at most.

These products can be used in ized wire cloth fastened between After being prepared the fruit I the winter months in tasty dishes double wooden frames. The base placed on trays, which are made having the characteristics of the of the drier is made of 27 gauge galvanized iron with reinforced half apart. They are supported fruit sauces, combination salads corners. It is nailed to the cabi- 12 inches from the floor and are all possible. The dried pro- net by a five-eighths inch flange pan of burning sulphur placed be ducts may be used in small turned in at right angles on the neath each one. A large packing box is inverted over the sta The base is 8 inches high by 21 when the sulphur has started inches wide and 21 inches long to burn to confine the fumes. allow the foot to gather heat from

If vegetables are blanched metal support allows the air to cir- vents discoloration, removes culate through underneath and stronger odors or flavors, gives To operate the home drier the in a wire screen basket and pl freshly prepared fruit or vegeta- ed into boiling water for a sh

in a single layer and placed on the it is removed and spread on trays upper side of the evaporator. As for drying. Processes for Handling containing it are shifted toward Processes for handling some of the bottom, thus finishing the pro- the fruits and vegetables in this duct near the stove where heat is district are given by Professol Wiegand as follows:

Use of the natural draft tunnel Apricots are halved. P dryer is of course understood then sulfured for 20 to 40 minthoroughly by the owners and utes and dried at 150 to 160 deoperators. While most commonly grees Fahrenheit. in this district in drying Sweet corn is cooked in salt wa-

prunes, pears, peaches and logan- ter, then cut from the ear and ripe fruits or old and toughening berries, it can be used equally well dried at 130 to 140 degrees. Grapes are seeded, sulfured 30 The mechanical draft type of to 60 minutes, and dried at 150 to drier, which has proved a big help 160 degrees.

in saving time and drying costs | Loganberries and other berries and improving quality of product, need no pretreatment and ar

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ble is spread evenly on the tray time until it becomes tender when