

**Buy the Oregon Made Furnaces**

**W. W. ROSEBRAUGH CO.**

Foundry and Machine Shop  
17th & Oak Sts., Salem, Or.  
Phone 886

We Are Out After Two Millions  
We are now buying 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

# 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

### 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.**

**DEHYDRATED and CANNED FRUITS and VEGETABLES OREGON PRODUCTS**

**Kings Food Products Company**  
Salem—Portland—The Dalles Oregon

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.

Why suffer with Stomach Trouble when Chiropractic will Remove the Cause

Your Health Begins When You Phone 87  
For An Appointment

**DR. O. L. SCOTT**  
P. S. C. Chiropractor  
Ray Laboratory 414 to 419 U. S. National Bank Building.  
Hours 10 to 12 a. m. and 2 to 6 p. m.

Our Ideal: The Best Only  
Our Method: Cooperation

**Capital City Co-operative Creamery**

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

Manufacturers of Buttercup Butter "At your Grocer's"

Phone 298 137 S. Com'l St.

### MANUFACTURING OF POTATO STARCH AND ALLIED PRODUCTS, TOLD BY THE OREGON MAN WHO KNOWS AND DOES IT

This Line of Manufacturing Is Especially Adapted to the Natural Conditions of the Salem District and It Can and Should Be Developed Into a Very Great Industry, Founded on the Use of a Product That Is Now Largely Wasted

**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

Editor Statesman:

In the year 1565 the potato was introduced as a food in England by Sir John Hawkins, but it was not cultivated generally until the 18th century. The potato has grown in favor, as it has been found to contain the elements so essential to the nourishment of the human body and for the manufacturing of a great variety of essential products.

of this product without serious consequences. The particular process of manufacturing food starch, or starch flour without kiln drying and grinding, was guarded, as were other secret processes, such as the aniline dye process and others.

**Willamette Valley Prune Association**  
The oldest Association in the Northwest

**W. T. JENKS**  
Secretary and Manager  
Trade and High Sts. SALEM, OREGON

**Its Chemical Composition**

The average composition of 136 samples of the edible portion of American grown potatoes is as follows:

Water	78.3	Carbohydrate	18.4
Protein	2.2	Fibre	0.4
Fat	0.1	Ash	1.0

The saying that "necessity is the mother of invention" was found true in our own midst during those days more than ever, and we made up our minds that we would learn to make as good if not better articles and products than were made any where. We learned the foreign methods of manufacture, and today we have coupled the European detailed knowledge with our American faculty of speed of production, and we thereby have a combination which enables us to manufacture fully as fine a product, pay more for our raw materials and more wages to our toilers; and we are now able to compete with them in the markets of the world.

**Nelson Bros.**

Warm Air Furnaces, plumbing, heating and sheet metal work tin and gravel roofing, general jobbing in tin and galvanized iron work.

353 Chemeketa St. Phone 196

**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 863 potato starch factories in Germany, 27 in Hungary, and a few were to be found in Holland, Denmark and Sweden.

**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, amylopectins which are used in the making of glucose, sizing for textiles and paper, varnishes, candles, 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, etc., etc.

**DIXIE BREAD**

**DIXIE HEALTH BREAD**  
Ask Your Grocer

**Fairmount DAIRY**  
Perfectly Pasteurized Milk and Cream  
Phone 725

**Three Different Methods**

There are three distinct, different methods used in the manufacture of potato starch at the present time. In Japan a product called "farina" has been made a number of years. In 1917 some 30,000 tons were produced, most of which was imported to England, 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.

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**Statesman Publishing Company**  
Phone 28 or 388  
318 S. Com'l St.

**Butter-Nut Bread**  
"The Richer, Finer Loaf"

**CHERRY CITY BAKERY**

**Oregon Has it Now**

Several attempts have been made in the last few years to evolve a process equal to that of the manufacturers of Germany and Sweden. Some of their methods and quite a number of their special machine designs were secured, but the complete plant construction and processes as used by them were not secured until recently.

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

**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 1154  
13 1/2 and Wilbur Streets

**Value is Very Great**

The value of this industry is great. Cull potatoes which are of very little value, are used, enabling the farmer to turn a waste product into cash, and placing on the market a local product which has so far been imported from foreign countries, but which we now can manufacture and compete against anyone, even in the export trade.

which is then run over shaking or revolving screens while fine sprays of water are piled on the same. This separates the starch from the fibre. The starch and water, called the starch cream, is then led into large containers, and allowed to settle. The starch being heavier than the other matters finds its way to the bottom. The water and impurities are then run off and the starch is then stirred up in water again. This process is repeated until the starch is clean, when it is broken up and placed on slats in a drier and heat turned on from a furnace. The slats are then turned over and the starch is allowed to fall to the bottom, from where it is removed into bags or barrels and is then ready for the market.

**Uses in Cooking**

In the culinary field potato starch is unsurpassed. It is practically tasteless and colorless, a great absorber of moisture and rich in food value. Its use is widely diversified, improving bread, pies, cakes, puddings, gravies, candy, ice cream, baby foods, etc., etc. It does not deteriorate and does not get "wormy" and is not affected by changes in climatic conditions under 140 degrees.

hands without a market. The tendency has been to use these culls for seed, which has been very detrimental, to say the least.

The starch factory solves this great problem and turns loss into profit. The cull potato is not affected by the fluctuation in the price of graded potatoes, which fact enables the starch factory to establish a price uniform from year to year. No sacking is necessary, thereby eliminating the expense of bags.

**Is a Basic Product**

The various uses of potato starch in different lines of manufacturing are numerous. Be it remembered that starch is a BASIC product, from which many other products are made, which are used in many and varied ways. It displaces the use of animal glucose in many articles, on account of its freedom from bacteria infection and great purity.

At Gresham, Oregon, is located a plant which answers the above description. It is in charge of a competent man; a man who has spent much time and money to secure for these parts the benefits of modern manufacture as enjoyed by foreign countries.

—L. S. ELLERMAN.  
Gresham, Or., June 11, 1924.  
(Prof. Ellerman is secretary and general manager of the Western Starch and Dehydrating company, with its factory at Gresham, Oregon. Prof. Ellerman and his associates have a successful business there, manufacturing potato starch for some of the largest bakeries of Portland, and also turning out many other articles, even including face powder and other toilet articles. The Portland address of this company is P. O. Box 4301. The writer believes the knowledge and experience of Prof. Ellerman is calculated to lead our district into the development of a very great industry, in the manufacturing of potato starch, potato flour, dextrine, etc.—Ed.)

**BETTER TRAINING IN USE OF DRIED FRUITS AND VEGETABLES WOULD CAUSE A MUCH WIDER USE OF THESE PRODUCTS**

Rules for the Dehydration of the Various Fruits and Vegetables of This District, Especially the Home Drying and Handling of Them, Given By the Oregon Agricultural College Expert

Better training in the use of dried fruits and vegetables would cause a good deal wider use of these dried products, says E. H. Wiegand, head of horticultural products at the state college. Properly dried, these products retain their original flavor and aroma and are in concentrated form easily stored and kept in good condition.

**Processes for Handling**

Processes for handling some of the fruits and vegetables in this district are given by Professor Wiegand as follows:

**Apricots** are halved, peeled, then sulfured for 20 to 40 minutes and dried at 150 to 160 degrees Fahrenheit.

**Sweet corn** is cooked in salt water, then cut from the ear and dried at 130 to 140 degrees.

**Grapes** are seeded, sulfured 30 to 60 minutes, and dried at 150 to 160 degrees.

**Loganberries** and other berries need no pretreatment and are

commercially dried primarily for the well suited to drying all fruits and vegetables. It produces a fine product by rapidity and uniformity of drying and by use of no more than moderate temperatures.

**Use Good, Mature Fruit**

Fruits and vegetables for drying should be fully mature and in no case contain rotten or moldy portions. In case they do these should be cut away before drying. Preparation of the material is similar to that required for canning purposes. Fruits need very little attention with the exception of washing and in some instances peeling.

Vegetables should be cleaned and peeled and sliced or diced and possible blanched or par-boiled before placing them on the tray.

Machinery for the preparation of these products can be obtained. These machines will dice or cube the product nicely, making uniform pieces for soup-stock purposes.

Fruits such as pears, peaches, apricots, should be sulphured to prevent oxidation and discoloration, while plums and prunes should be lye dipped to assist in drying. When a lye solution is made up it should be made to a strength of approximately 3 per cent and kept boiling hot. The fruit should be immersed in the lye solution for only a short time until small checks appear on the surface of the skin.

When the checks begin to appear, the fruit is removed and plunged at once into cold water where it is thoroughly washed before spread on trays.

If sulphuring is used to prevent oxidation it is for a short time only—15 to 45 minutes at most.

After being prepared the fruit is placed on trays, which are made into stacks about an inch and a half apart. They are supported 12 inches from the floor and a pan of burning sulphur placed beneath each one. A large packing box is inverted over the stack when the sulphur has started to burn to confine the fumes.

If vegetables are blanched it is only long enough to make them limp and to set the color. It prevents discoloration, removes the stronger odors or flavors, gives a bright color and hastens drying.

To blanch material it is placed in a wire screen basket and plunged into boiling water for a short time until it becomes tender when it is removed and spread on trays for drying.

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Is the BEST, SAFEST, STRONGEST, and, in the long run, the CHEAPEST Material out of which to build your home.

It is BURNED CLAY HOLLOW BUILDING TILE—it insures Fire Safety—Health and Comfort.

Ask for Catalog and Booklet of Plans

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**Good Home Evaporator**

The home evaporator used largely in war times produces a good article in relatively short time either on wood or gas or oil