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Oregon Wood Products Co. West Salem

BUY AN OVERLAND And Realize the Difference

Vick Bros. QUALITY CARS HIGH ST. AT TRADE

SELLING SALEM DISTRICT

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

Loganberries, October 4. Prunes, October 11. Dairying, October 13. Flax, October 25. Filberts, November 1. Walnuts, November 3. Strawberries, November 15. Apples, November 22. Raspberries, November 29. Mint, December 6. Great cows, etc., December 13. Blackberries, December 20. Cherries, December 27. Pears, January 3, 1924. Gooseberries, January 10. Corn, January 17. Celery, January 24. Spinach, etc., January 31. Onions, etc., February 7. Potatoes, etc., February 14. Bees, February 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., August 14. Livestock, August 21. Automotive industry, Aug. 28. Grain and grain products, September 4. Manufacturing, September 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.)

OREGON THE LEADING HOP STATE

Oregon is still the leading hop state in the Union.

She was second, with California in the lead, for a couple of years—

But Oregon is again in the lead, and will likely stay in first place—

Partly because the quality here is high, and a certain Oregon tonnage is needed in foreign trade; partly because the growing of hops here is largely in strong hands.

So California and Washington acreage may dwindle, and leave the big field to the Salem district—

For some hops will always be grown, for yeast, near beer, and the drug trade.

The best equipped hop yards in the world are in the Salem district.

Valley Motor Co

260 North High Street. Phone 1995

Boost This Community by Advertising on the Slogan Pages

DID YOU KNOW That for many years Salem has been the greatest hop buying center from first hands in the world; that Oregon is the greatest hop growing state in the Union; that the industry will likely persist in the Willamette valley, owing to the fact that there is grown here a superior hop, for which there is a demand from foreign buyers; that at the prices that generally prevail few things that can be grown on the land are as profitable, and that the acreage of hops in the Salem district is again increasing, and the tonnage growing?

Eat a Plate a Day.

WEATHERLY ICE CREAM

Sold Everywhere

Buttercup Ice Cream Co. P. M. GREGORY, Mgr. 240 South Commercial St. SALEM

DODGE BROS. SEDAN

Bonesteel Motor Co. 184 S. Com'l St. Phone 423

V VALLEY PACKING CO. CASCADE BRAND HAMS, BACON AND LARD U. S. Inspected SALEM, OREGON

"HOW MY ENTERPRISING NEIGHBOR MAKES A LIVING ON FOUR LOTS"

He Does It by Keeping White Leghorn Chickens and Giving Them the Attention They Must Have to Make His Modest Business a Success

(Did you read the above heading? Well, it applies to a man in Santa Cruz, Cal., but it would apply in greater degree and better measure to a man of like circumstances in Salem, Oregon, or to a man in any other part of the Salem district using the same intelligence and industry and methods. The following is by "J. M. M." in the current number of the "Farm and Tractor" section of the Los Angeles Sunday Times:)

In the town of Santa Cruz, Cal., my neighbor makes a living from chickens on four city lots. Of course, he had some capital to start with to buy the land and the material for his chicken houses and also his first chickens and feed. He did not go into debt, which is important. But he did his own building, even to the concrete floors in his chicken houses and to the laying of water pipes, and he does all his own work, devoting his entire time to the care of his flock. His wife helps him, sorting and packing the eggs, often gathering them.

My neighbor started by buying 300 baby chicks, and each year has increased his flock and his housing facilities, till now he has about 1000 pullets and year old hens and three large chicken houses, besides a modern brooder house equipped with a first class oil brooder.

Each March he buys baby chicks of the white Leghorn breed. When they are beyond the heat requiring age, he separates the roosters, and when these are broiler size, weighing about one pound at two months old, they are sold off. The hens finishing their second year and preparing to molt are sold off; the year old hens are moved into the vacant quarters, which have first been given a rousing cleaning, and after the pullet house has also been thoroughly disinfected, the young pullets, having been carefully culled, are transferred into it. This shifting takes place annually, especially in winter when prices are higher. Some of the pullets begin to lay at four months old; most of them at six.

Two of the houses are known as the "university type," with shed roofs, open fronts curtained in stormy weather, mash troughs and nest boxes under the open front and roosts at the low back. One is known as the "Smith type," and is built like a long gable roofed double house with a three foot gangway down the middle, the pens on each side having their roosts, feed troughs, nest boxes and water faucets, all toward the middle of the house. This facilitates work through the center, but takes up much valuable housing space.

The feed room contains rat proof bins lined with tin, and here the owner mixes scientifically the different grains and mashes. The houses are supplied with small yards for each pen, but there is enough ground left to raise the year round all the green feed the flock requires. This consists of young rye and oats in winter, kale, stock beets, and clover, lettuce, cabbage and chard in season.

Feed is bought in large quantities, and low prices are taken advantage of as much as possible. A dry mash is fed in long stationary troughs in the houses. The troughs are so arranged that the hens cannot waste anything. Green feed, except stock beets, which are fed whole and left for the chickens to peck at, is run through a feed cutter, so as to avoid waste, and is fed outdoors in dry weather, and in the mash troughs on rainy or muddy days.

Scrupulous cleanliness prevails by daily cleaning of the screened dropping boards and frequent changes of the litter. Sand strewn on the dropping boards after each cleaning facilitates the work. Running water is in each pen. In winter an automatic clock turns on the electric lights at four in the morning and the hens get busy scratching in the litter in which the grain was scattered the night before. My neighbor's chickens are healthy and happy, judging by their red combs, their loud singing, and their egg yield. They seem to love their keeper as much as he loves them, for they allow

him to pick them up in his arms, and they appear to listen when he talks to them.

Poultry dealers buy most of the broilers, culled out pullets and hens, and a telephone call brings the dealers to the door. The eggs are gathered twice a week by egg shippers who furnish the crates without cost and pay the market quotations, but the eggs must be cleaned and sorted according to the standard weight for "extras," "pullets" and "small pullets," or peewees. There is no time lost delivering anything. Even the neighbors for blocks around come to buy eggs and occasionally chickens, because they can get them just a little below store price and a little above the quoted price to producers. Yet in a year's time this "splitting the difference" amounts to quite a little profit over the quoted prices. The eggs thus sold at home need not be washed (a saving in time) and cracked "extras" can be sold for "pullets," avoiding loss.

Last year for the month of December, the record stood; eggs, \$200; feed, \$60; clear, \$140. For January, it was: (Price had dropped), eggs, \$171; feed bought ahead, \$89; clear, \$72.

Said this wife: "If only the darn chickens didn't eat!" You see the feed for the baby chicks for at least six months brings the record down, but the sale of broilers and hens overbalances that again, and far over the droppings have gone to fertilize the garden, but the time is close at hand when there will be a surplus of fertilizer to sell.

Keeping chickens in this way is no lazy man's job. Many have tried it and failed because they did not give it the required attention in details, especially cleaning, feeding and watering. It is a business like any other; it must be attended to properly, industriously, and punctually if there is to be any success. One cannot throw any kind of feed down to the chickens, leave them in filthy, vermin infested quarters and then expect them to pay handsomely. But they respond to intelligent care as does any other business. The returns are not as great as in some other lines, but for a man like my neighbor, who grew tired of working for the other fellow, and who was gradually being pushed aside for the younger chap, it is a way to modest independence.

The Home Garden

Home-Grown Jack-o-Lanterns

Hallow'en has placed a premium on pumpkins for decoration and Jack-o-lanterns for the youngsters as well as for material for the Thanksgiving pie. They have become rather hard to get in recent years as farmers do not grow them as frequently as formerly and they bring good prices along in October, where formerly they had no market value and their chief use was for fodder for the cows.

The corn patch is an excellent place to raise your own pie stock and Jack-o-lanterns. Plant pumpkin seed in June after the corn has grown to such size that hoeing is no longer necessary. Sow the seed between the rows and the pumpkins will take care of themselves until the cornstalks can be cut down.

The pumpkin is not as subject to the flight of bugs that attack other members of its family such as the cucumbers and melons. The Small Sugar and Sugar Pie are sweet pumpkins of fine quality for pies. The Large Field or Bibb Tom is the old-fashioned big yellow pumpkin dear to the hearts of children for Jack-o-lanterns for Hallow'en and also excellent pie material and the standard of our grandmothers when it came to the manufacture of the Thanksgiving pastry. Mammoth Prize is the plant of the lot, but it requires a late season to mature.

Another member of the squash family that may be sown now for the benefit of the children is the gourd. The gourd comes in a great variety of forms from the giant dish cloth and dipper gourds to the tiny yellow and green-striped varieties which are ornamental. Gourds require much the same treatment as other members of the family and also require hot

weather to grow. They are best grown as vines, however, instead of allowing them to creep over the ground. The dipper and dish-



cloth gourds will make enormous growth and are excellent to start up a dead tree. The calabash or pipe gourd, from the necks of which pipes are manufactured, is another member of the tribe.

A mixed packet of gourd seed will offer a variety of interest and the vines may be trained over a back fence and allowed to produce their unusual fruits in late summer.

The Brussels Sprouts

If there is one vegetable that should be raised in the home garden it is brussels sprouts. It is one of the most expensive vegetables to buy and, when sent to market, the quality both as to substance and attached insect life leaves much to be desired.

In the home garden they may be easily grown clean and only those sprouts of size convenient to handle may be picked. It is at its best after a few frosts when the vegetable garden has nothing left to yield for the table. Brussels sprouts seed may be sown now. Earlier planted crops often fail because they are too far advanced when dry, hot weather hits them. They need precisely the same treatment as late cabbage. Sown now and transplanted into permanent quarters the last of June or early in July half a dozen to a dozen plants may be cared for very easily and will return a fine reward this fall.

Possibly sprouts are so seldom grown because the high price in the market leads to a belief that they are difficult subjects. They grow quite as easily as cabbages, to which they are closely related. The sprouts being merely a delicately flavored miniature cabbage which is produced along the stalk in the axils of the leaves which fall as the plant grows in height, leaving only a crown of leaves at the summit.

Give them the richest soil in the garden, in full sunlight, and be prepared to see that they are given copious watering in dry weather. Keep them hoed in the same manner as cabbage or cauliflower and give an occasional light sprinkling of nitrate of soda

after a rain when the soil is moist or after a soaking with the hose, to keep them growing. Set them two feet apart and give them in-



secticides for cabbage worms which attack them and also Bordeaux mixture for some of the blights that affect the cabbage tribe.

If plant lice appear, the worst pest for this vegetable from a culinary standpoint, spray with Black Leaf 40 or other tobacco insecticide and the lice may be put to flight before the tiny heads start forming and they may be picked clean. Paris Market and Danish are excellent varieties. Improved Dwarf is said to be less liable to attack of plant lice than the others but these pests may be readily controlled by spraying.

WE GROW A HOP OF THE HIGHEST QUALITY HERE IN SALEM DISTRICT

This Is Proven by Scientific Tests of the Oregon Agricultural College—Tests Show That Hops Should be Ripe When Picked—Barn Yard Manure Best for Fertilizing Yards

Criticism of the domestic hop, particularly the Pacific coast article, is not justified by results of investigations conducted by the Oregon experiment station in 1913. The work done in investigation of Oregon and foreign hops indicates that the Oregon grown hop has as great a content of soft bitter resin, the bitter principle in the hop cone, as hops grown in any part of the world.

The major part of the actual value of hops in industrial use is in the content of soft bitter resins, and on this basis the relative value and merits of hops are determined. This is affected by several things among which are the stage of maturity at which they are gathered and the methods of drying.

The soft bitter resins are thus of first importance in growing the hop for commercial uses. The value of the hop is due mainly to content and quality of these resins, and some international authorities claim these are the sole factors affecting quality.

Because of the great importance of the soft bitter resins, an effort has been made by the Oregon station to determine the best method of learning their quality. Much of the literature is conflicting on this point, and led the station here to suspect that some of the analytical methods used are inaccurate, and as a result erroneous conclusions have been formed. A method was worked out in the laboratories here and comparative results reported. Good results were achieved in using this method, which, while not original in its basic principles, overcame a number of objections in other methods, and is known as the Oregon station method.

The low content for soft resins obtained by different methods were attributed to the lack of completeness in extraction of soft resins.

In three different methods on five samples the Oregon station results showed up second, being better than one other well known method. As an example, in sample No. 1 the Briant & Meacham method showed 9 per cent bitter resin, Siller method 20 per cent, and the Station method nearly 17 per cent. This result was charac-

teristic of the other four samples.

Temperature in Drying

The proper temperature used in kiln-drying was a matter of dispute, recommended temperatures in the different parts of the world ranging from 70 degrees to 150 degrees. Some authorities held that in kiln drying at the higher temperatures part of the soft bitter resins, which give to the hop the major part of its commercial value, are changed to a hard worthless resin, causing deterioration of quality.

"It is generally conceded that the so called soft resin of the hop alone is valuable," says Stockberger, in Farmers' Bulletin No. 304, U. S. department of agriculture. "The best temperature is yet to be determined, but every consideration indicates that it should be much lower than that commonly employed—probably between 100 and 140 degrees Fahrenheit."

To determine whether this is true, the station gathered a number of samples from different parts of the valley and made a series of tests on the temperature in drying. The drying was continued in every case until the stems or cores of the cones were well shriveled but still soft and pliable.

The temperature used with each sample ranged from 120 degrees

to 145 degrees Fahrenheit. The drying was begun at the lower temperature and gradually raised (Continued on page 9)



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COBBS & MITCHELL COMPANY 340 So. 12th Near S.P. Depot A. B. Kelsay, Mgr.

BENTON COWS NEAR 100 PER CENT FREE

Tuberculosis Has Been Almost Stamped Out of the Dairy Herds There

Tuberculosis has been almost eradicated from Benton county dairy herds by three years of systematic testing and culling out the infected animals. Only 21 of the 4609 reacted in recent tests.

When testing began under supervision of the county farm bureau, federal bureau of animal industry, and the college extension service, almost 2 per cent reacted. The latest test showed less than half of one per cent, indicating the county herds are virtually tubercular free according to the federal standards.

Complete testing was the object of the first work and more than 600 cows were tested—about 210 reacting. That condition has been nine-tenths cured.

PIPE

Road, well, sewer, and drain pipe in stock at all times. Get your pipe where you can see how good it is made.

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