

# HOMES



## COURTESY WEEK BEGINS MONDAY

### Chamber of Commerce Prepares Information of Benefit to Tourists

Observance of "Courtesy Week" will begin Monday morning, and in order that Salemites may be able to give full information upon all matters relative to points of interest and information pertaining to Salem and the district, attention of "Courtesy Week" is being called to all members of the chamber of commerce in a special letter sent out by Harley O. White, president. Included in the letter is a booklet containing all information that is necessary to inform the visitor or tourist about Salem and the district.

**Is Varied Center**  
Information not included in the pamphlet is given in the letter, which declares that there is no district or valley in the United States that has so much to brag about as the Salem district, which is the center of the greatest fruit district of the northwest, including Italian prunes, loganberries, strawberries and gooseberries. In addition it is the center of production for the finest flax fibre in the world, greatest hop producing center. It is the fruit and berry canning center of the northwest, with six large canneries operating a greater portion of the year.

**Few Foreign Born**  
No city in the United States, for

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**Silverton Blow Pipe Co.**  
Silverton, Oregon



## A BUSINESS BANK

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*The*  
**United States National Bank**  
Salem, Oregon

its size, has so many Americans as Salem, the letter concludes. No city in the United States has so many home owners and so little foreign element.

Detailed information regarding the industrial plants and the various state institutions are also given in the booklet. Other points contained in the booklet are as follows:

#### A Few Statistics.

Altitude above sea level, 171 feet at the state capitol building. An educational city with Willamette University for the higher learning.

January 1, 1924, population, 22,099, an increase of 25 per cent in four years.

An all American city with no foreign element. In Salem, 93 per cent of its people were born in the United States.

Salem is completing its new Junior high school building at a cost of \$235,000. It is on the Pacific highway.

In Salem, 62 per cent of its people own and live in their homes. The average for the United States is 45.2 per cent.

In Salem, during the first six months of 1924, building permits were issued for 143 homes, to cost more than \$600,000.

On the great Pacific highway, 50 miles south of Portland. In the center of 31,000 acres of fruits, berries and nuts. Center of a great diversified farming district in the fertile Willamette valley of Oregon.

Protected by mountains on the east and west, the famous Willamette valley of Oregon has no thunder or lightning storms, no cyclones, no wind storms nor any unusual weather conditions.

#### THINGS WORTH SEEING.

**Silver Creek Falls.** A most unusual grouping of ten falls. Trails lead under the larger falls. Drive to Sublimity on the paved road and then follow the signs. Or go by way of Silverton.

**Largest hop ranch in the world.**—the Horst ranch of 550 acres. Just a few miles out between Independence and Eola. The Lakebrook ranch of T. A. Livesley & Co. is a few miles north on the River road.

**Flax retting and flax scrutching machinery** at the Oregon State penitentiary. Also thousands of tons of flax. See the flax pulling machines.

**Visit Darling's Jolly Lassie,** the world champion Jersey four years old. Just a few miles south of Salem on the Pickard farm. Six of the eight world Jersey records are held in Oregon.

**Tulip tracks.** The Franklin tract is half a mile north of Salem on the Wallace road. The Oregon Bulb company tract is four miles north of Salem on the Pacific highway.

During the canning season it is worth while to visit the six large

canning plants. There are more than 2,200 workers during the busy season, mostly women.

**Lake Labish beaver-dam land.** Valued at \$1,000 an acre. This land produces more celery, more onions and onion sets, more vegetables per acre than any district in the northwest. Drive north nine miles on the Pacific highway to Brooks, and then east.

### THIS FARM PAYS DOES YOURS?

By CHARLES J. LISLE

In Collier's for June 7, 1924

"Either the typical American farm is too large or the family too small to work it properly," says Joseph Nibler, an Oregon farmer. In this Nibler philosophy there is an interesting answer to one phase of the national clamor over the farming situation.

The Niblers have 17 acres of land; they have never owned more. They have had nine children and raised every one. They have a net income of \$5000 a year, or almost \$300 an acre for their whole farm, house and barn and spacious front and back lawns included. So the farm pays \$555 per capita above their living for the parents and the seven children, still unmarried and living at home, including the five-year-old boy.

They have two cars, a piano, electric lights and appliances, flowers, all the good magazines, a city boulevard lawn with painted seats and whitewashed shade trees, and everything that anybody with \$5000 a year can buy. Each of the children has gone or is going or will go through high school; one daughter enters the university this fall. There isn't a garage man or clerk or stenographer in the family. City life has no lure when the farm pays them better and gives them better times.

There is hardly a chore about the Nibler farm; it is a factory with union hours. They do not keep a cow; they buy all their milk and butter. They have no pigs to feed or to breed flies or odors; they buy their hams and bacon from those who do raise them from choice. They raise no chickens; though they start each winter with a dozen "boughten" hens which furnish fresh eggs through the winter and a few Sunday roast fowls in spring. The family are all free to go away for the day or the night and there is no livestock to suffer.

But they work. They raise almost everything that can be raised from the soil. Their sales record for 1923 shows the following items:

Filberts, apples, cabbage, strawberries, loganberries, gooseberries, raspberries, currants, walnuts, blackberries, peas, cherries, corn, flowers, honey, tomatoes, pampas plums, squash, pumpkins, eggs, filbert trees, raspberry, strawber-

ry and blackberry plants, and commissions on sales for neighbors.

**\$615 from Blackberries**  
Through most of the year they keep a little stand out on the front lawn, where thousands of travelers on the Oregon Pacific highway pass daily. Tending this stand, the children have developed business ability and poise. The berries come fresh and cool from the cellar; some of their patrons drive 50 miles especially to buy their guaranteed products. Through this stand they have eliminated the middleman from most of their farm sales. They sell from the house all through the year.

Dad doesn't claim all the money; he divides it like a gentleman. Nobody will hear of hiring outside help and spending the family money for wages.

"It's our money, we'll work a little harder and keep it at home," they say. No child has ever worked for wages away from home; their industries are scheduled so that there is something to do, something to sell, every month. Business always goes on and shows a balance.

They started with a cow, but she was a wasteful luxury on the Nibler farm. The cow pasture required three-quarters of an acre, and other feed cost \$40 a year to supplement this supply. They sold the cow and planted the pasture to evergreen blackberries; the 1923 crop of 12,300 pounds brought \$615 in cash. And blackberries do not break loose or reach out a greedy tongue and devour \$25 trees, as cows do.

"So we can't afford the cow," said Mr. Nibler. "But we buy plenty of milk and butter. We're not dairy people; we're fruit and vegetable growers. We stick to what we know and like best. Some dairymen and livestock and poultry specialists make as much from their beloved specialties as we do ours. If we buy from each other, everybody gains!"

They keep one light team for the farm work. The little barn might be in their immaculate front yard for all the offense it gives; if it is cleaned out daily and the refuse is instantly carted off to the orchard without re-handling, the trees get all the leaching ammonia. They show the effect of this and generous green-fertilizer treatment. Each full-grown walnut tree produced \$40 worth of walnuts in 1923; the filbert orchard produced more than \$1200 per acre; the blackberry vines have grown runners 54 feet long in a single season.

Much of the farm trouble of today rises from the destruction of self-confidence by the loss of the children from the farm. Neither the boys nor the girls will stay in the face of the average nagging farm drudgery. It seems to have been accepted as inevitable that the smallest farmer must dabble unpreparedly into everything cultural—pigs, cows, grain, fruit, vegetables, horses, cows, grain, fruit, vegetables, horses, sheep, hens, bees—and lose money on most of them because 24-hour days are not long enough. The Niblers and some of their neighbors offer a striking negation of the pack-of-all-trades heresy.

**Silk Hose and Gasoline**  
A neighbor only a few miles from the Niblers makes \$4500 a year from his nine-acre poultry farm; he started ten years ago with nothing. Another man nearby started with a \$20 Jersey calf and has developed three world's champion Jersey cows; the latest champion would be worth \$25,000 of any man's money. One woman has developed a wonderful strain of milk goats; she was offered \$2200 for one prize ewe. Another man a few miles down the road has the best known giant pansy seed farm in the world; yet another has grown rich through raising teasel for finishing fine broadcloths. Yet another neighbor has the greatest tulip-bulb farm in the United States.

On not one of these profitable farms is there a trace of the "inextinguishable" jack-of-all-trades chores that take the heart out of farming by driving the boys and the girls to the city through their everlasting dreary grind. The owners carefully choose their specialties, do them well, and derive pleasure and profit.

Five thousand dollars net a year may not seem much of an achievement; many surgeons, lawyers, sales agents, may make ten times as much. But it is five times the average revenue for Americans farms, while the Nibler

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## Hints From a House-Wife's Kitchen Diary



### Early Summer Hints

#### A NEW RHUBARB RECIPE

Rhubarb is the first spring trophy for the enameled ware preserving kettle. For housewives who find the plain rhubarb too acid for the palates of their household, there have been devised various rhubarb compotes. These are very good in themselves, as jam, and make excellent filling for fruit pies and tarts.

One of these is made of rhubarb and prunes. Cut the rhubarb into inch pieces and place in an enameled ware preserving kettle. Soak the prunes all night, or until soft. Remove the stones from the rhubarb. The proportion should be one cup of stoned prunes to two cups of rhubarb. Add just enough cold water to keep the fruit from burning and cook slowly over a moderate fire. When well cooked, add sugar in the proportion of one cup of sugar to three cups of the mixture. Cook until all is a smooth jam. As a variation of this, sliced bananas may be added.

#### EQUIPMENT FOR PRESERVING

When the garden begins to grow green, and the like show promise of good things to come, then the housewife begins to prepare for harvesting these gifts of nature. While her harvesting does not call for reapers and binders, mowing machines and other ponderous, if useful, inventions, it is not without its mechanical side. The utensils in which the fruits and vegetables are cooked, the implements used in handling them and the containers in which they are finally stored away are all of great importance. The experienced housewife knows very well that she must have utensils which have a surface not affected by the acids in the fruit, and therefore she knows how invaluable is her enameled ware preserving kettle, with its sanitary, clean, acid-proof surface. If she is fore-handed, she will have three sizes of preserving kettles in common sizes. A medium-sized enameled ware saucepan which should be kept entirely for use in the preserving process, is most useful for boiling down syrups or making small quantities of jams from left overs. Add to these an enameled

ware colander, enameled ware skimmer, ladle, and several long-handled enameled ware spoons, and the mechanical end of preserving is provided for. To keep fruit after cooking, nothing is as good as glass jars with light screw-down tops.

#### DISHES FOR THE SUMMER HOME

Owners of country cottages or bungalows are now getting them in order for the season. It is always rather depressing to enter one of these shut-up dwellings and mark the damage or deterioration of the winter. In our climate moth and rust do corrupt, all right, even if thieves do not break through and steal.

When it comes to going over the kitchen equipment, lucky is the housewife who left enameled ware to face the winter's damp. No rusted-out kettles or saucepans for her! If she is getting ready for tenants, she will secure their gratitude by seeing that they are well provided with this easily cleaned ware. Also it will be an economy to include plates, cups and saucers of enameled ware for everyday or picnic use, as ordinary china fares ill when people are vacationing.

#### A STRING BEAN SWEET PICKLE

In the making of sweet pickles, the enameled ware preserving kettle is indispensable. Its porcelain surface makes it safe to use with even the strongest vinegar, and no matter how long the pickles may be in the cooking their natural color will not be altered.

Try this year a little known sweet pickle made of very tiny string beans. Pick the beans when not over an inch or an inch and a half in length. Trim off each end. Place in an enameled ware preserving kettle and cover with sugar in the proportion of one cup of sugar to one of the beans. Then pour on any good vinegar until the beans are covered. Bring quickly to a boil and skim with an enameled ware skimmer. Then cook slowly, adding whole cloves, a few allspice and a small quantity of stick cinnamon. These spices may be left in the jam with the pickles or may be skimmed out. The pickle is equally good either way. It is only a question of taste.

don't follow their independent footsteps in the face of every glittering city lure. Five thousand dollars net above their living will buy silk hose and gasoline and other reasonable luxuries for even a family of nine, counting the baby. Where else could the family get this reward as rationally? Why shouldn't they stay on the farm?

### Fashionable Mansions are Made Into Apartments

LONDON, June 29.—(By Mail.)—The present house shortage and the many large empty houses in certain parts of London have at last moved owners of such dwellings to permit a conversion scheme on a large scale.

Many large mansions south of Hyde Park and in fashionable Mayfair, Eaton Square and Grosvenor Square will be changed into small apartments, while retaining their present appearance. One of the chief reasons big houses are being given up is the shortage of servants.

### America's Lead in Poultry Conceded by British Official

LONDON, June 18.—(Mail.)—

In proposing the health of the American delegates to the world poultry congress recently held in Barcelona, who were entertained by the British government here, Minister of Agriculture Noel Buxton admitted that America and Canada were ahead of Great Britain in poultry culture, but he added that he was proud of the fact that Great Britain's breeding stock was in demand in other lands. Britain, he said, had not yet developed her poultry industry sufficiently to meet her own demands, but she supplied the market for other people.

The British government, the speaker concluded, was very grateful to America for the courtesy shown to their representative, A. P. Francis, on the occasion of his visit to the United States last

year for research work in poultry culture.

### Oregon Poultrymen Will Make Trip Thru Northwest

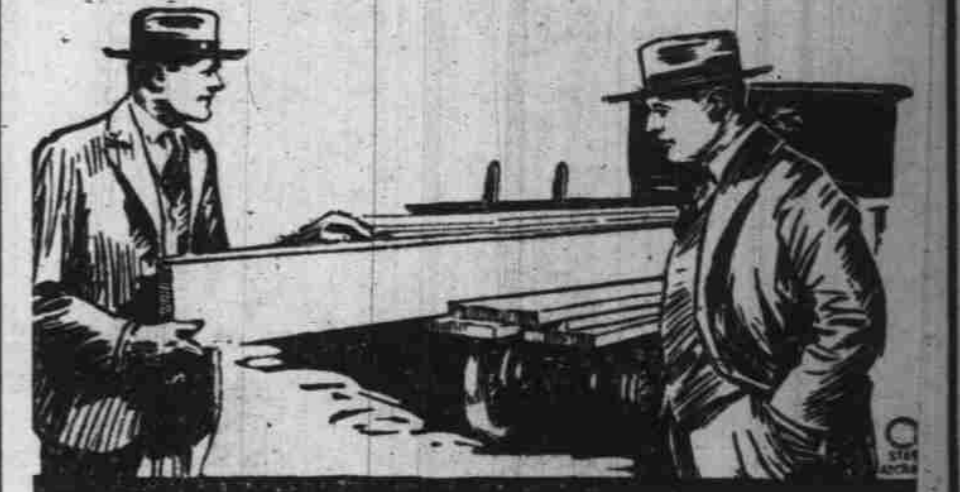
Poultrymen Tom Washington, LeRoy Grafe and P. A. Boyington of Gates, Oregon, left by automobile yesterday for a tour of the largest poultry plant of western Washington. They will stop at Woodland, the home of "Lady Jewel" the world's champion hen with a record of 335 eggs in one year. Also making stops at Winlock, Tacoma, Kent, Vashon Island, Seattle, Alderwood Manor farm, Messrs. Grafe and Boyington and Hollywood's great poultry are each building up large commercial poultry plants at Gates and expect the information obtained on this trip to be of much benefit to them in building up their own flocks and plants.

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