

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

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.

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.

We Are Out After Two Millions

We are now paying 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

Next Week's Slogan Subject Is

OUR BIG RASPBERRY INDUSTRY

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.

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.

APPLE CONSUMERS PAY ABOUT THE SAME WHATEVER PRODUCERS RECEIVE

The Matter of Profit in the Apple Industry Depends to a Large Extent Upon Large Production of the Right Varieties—And, Too Is a Lesson for the Apple Growers in the Advertising and Marketing Methods of the Competitors of the Apple.

Editor Statesman:— During the past few years, the problems of the apple industry have received much consideration, not only in the Pacific Northwest but in most places where apples are grown or marketed in commercial quantities. Considerable attention has been given to the

Butter-Nut Bread

"The Richer, Finer Loaf"

CHERRY CITY BAKERY

Capital City Co-operative Creamery

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

Manufacturers of Butter-Nut Butter "At your Grocer"

Phone 599 137 S. Com'l St.

DIXIE BREAD

DIXIE HEALTH BREAD

Ask Your Grocer

For Years And Years

The Statesman has been supplying the wants of the critical job printing trade—

Proof positive we are printers of worth and merit.

Modern equipment and ideas are the ones that get by.

Statesman Publishing Company

Phone 23 or 583
215 S. Com'l St.

THE BIG QUESTION IS THE ONE OF THE RIGHT VARIETIES OF APPLES

We Can Excel in Several Varieties, and Commercial Orchards Ought to Be Confined to These—It Is Also A Question of Proper Cultivation and Attention, Looking to Large Yields to the Acre.

Young & Wells, who shipped something like 100 cars of apples from the Salem district during the present season, say to our growers that the red apples are the ones to grow for the fresh market trade; for shipping, Mr. Wells promised the Slogan editor an article for this issue, but he was called away to Spokane, and the article has not come.

The Ryan Fruit company, which has shipped from its Salem and other branches about 100 cars of apples, and has about five more cars yet to ship from its Salem branch, advises in favor of the following varieties: Rome Beauty, Spitzenberg, Delicious, Jonathan and Newtown. They think the Delicious and the Delicious are among the best, standing packing better than such varieties as the Spitzenbergs and Jonathans, because they have tougher skins.

Another good apple authority, who preferred to not be named, told the Slogan editor yesterday that for red apples he has three outstanding varieties: Spitzenbergs, Rome Beauties and Delicious. He advises strongly in favor of these three. He especially advises in favor of the Delicious for the Oregon trade.

Miller Favors Three Only

Kenneth Miller of Sheridan, one of the outstanding apple growers of this district, and a high authority, talks like this: "Personally, I favor three varieties for the Willamette valley, and they are: Gravenstein, Winter Bananas, and Grimes Golden.

We raise a good Gravenstein in the Willamette valley and our only serious competitors are in the Sebastopol and Watsonville districts of California. Their Gravenstein is much earlier than ours, and in ordinary years is out of the market before ours are ready.

"We raise a wonderful Winter Bananas, which has a fine color and a keeping quality which far exceeds any other Winter Bananas that I have seen in the northwest. "The third variety which I favor is the Grimes Golden. It is not regarded as high class an apple, nevertheless, suffers from varieties that ripen at the wrong time, that are low producers, that have poor appearance, and that are unknown to the consumer.

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MISTLAND APPLE FLAVOR IS UNIQUE

No Better Apple Grown Than Can Be Produced on Our Hill or Bench Lands

Editor Statesman:— I have grown and sold apples on the Atlantic coast and grown and sold apples on the Pacific coast. I lived several years in the eastern states, becoming familiar with different varieties of eastern grown apples. Many good varieties that are grown there are adapted to that country. I spent some time in the Yakima valley, gaining an insight of the great fruit industry there.

The past 11 years I have been connected with orchards at Alpine, Oregon. When I came here most of the several hundred acres of orchards had been recently set out. I have been working with the trees up to the present date, watching the different methods of pruning, cultivating and spraying, and development of different varieties of apples and am convinced that with intelligent care on the hill or bench land where there is proper water and air drainage, apple growing will be a success.

The Varieties There

The main varieties here are Newtowns, Spitzenbergs, Ortleys, Jonathans and Arkansas Blacks. These varieties all do well.

The flavor and keeping qualities of the apples are unsurpassed. I have kept apples in my basement until August; Newtowns principally. This season I had Jonathans until the middle of the summer and the flavor was still good. I have shipped apples from Alpine to California, to Tennessee, Illinois, New Hampshire, to England and to India. Reports from these were to the effect that they had eaten no better apples than the Alpine apple. In Illinois different persons wrote that the Oregon apple led in price on the markets.

Personally, I have yet to meet with a better apple either in quality or size; the flavor of the Mistland apple is unique.

If the grading, packing and selling indicate; and they are successful. Delicious apples grown in the Salem district, the choicest, and fancy packed, are now retailing here at as high as \$4.25 a box. Other varieties are going at from \$3.50 to \$3.50.

The packers have been taking orchard runs at \$25 to \$50 a ton, doing the picking and wrapping and packing themselves and standing the losses on culls.

The conclusion of the whole matter is that it will pay growers in the Salem district, year after year, to raise good apples of the wanted varieties. It will not pay them, taking one year with another, to grow poor or cull apples.

SHORTAGE IN OUR ACREAGE OF CLOVER

Some Timely Poultry Pointers, and About Raising More Hanchen Barley

(Following are timely paragraphs from a current bulletin of the department of industrial journalism of the Oregon Agricultural college:)

The acreage of Oregon clover for 1925 will be short, reports to the Oregon Agricultural college experimental station indicate. Many new fields will be planted in February for hay and for seed. Especial care should be taken to avoid buckhorn and dodder. Practically all clover has dodder in western Oregon, but a lot of it contains buckhorn. It costs from 60 cents to \$1.25 a bushel to have red clover cleaned reasonably free from buckhorn. This often is 10 per cent of the cost of the clover, a heavy loss to the grower.

Successful Oregon poultrymen check up on brooder and incubator equipment now. Spare parts, worn out or broken parts can be conveniently ordered. Thermometers, thermostats and hygrometers are often ordered from the factory. To order at the last minute needed repairs is a policy that results in poor service and unfilled orders. The experiment station has found that to order earlier saves delay and disappointment.

Western Oregon can export and feed many thousands of bushels of Hanchen barley, says the state college farm crops department. The production has never met the consumption, let alone the export demand. Hanchen barley planted in March or early April is usually a better yielder than spring oats or spring barley.

Colds in the flock knock egg production and make the fowls more susceptible to disease. Where there are few colds in the flock, individual treatment is practical. The Oregon station has found a solution of tincture of iodine or silver nitrate to be best for individual treatment. The bird's nostrils, mouth and throat can be cleaned with a feather or a cotton swab, and the infected parts painted with one of these solutions.

The World's BEST Building Material!

Use Burned Clay Hollow Building Tile for Beauty, Safety and Comfort.

MANUFACTURED BY THE
Salem Brick & Tile Co.
SALEM, ORE.

