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Devoted to Showing Salem District People the Advantages and Opportunities of Their Own Country and Its Cities and Towns

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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.

Next Week's Slogan Subject Is GREAT COWS IN OUR DISTRICT

PROTECT THE OREGON MINT INDUSTRY IS THE ADVICE OF O. A. C. AUTHORITY

The Association Must be Supported and There Must be a Standardization and Uniformity of Methods of Growing and Distilling, Giving the Highest Possible Quality, Says Prof. Bouquet

(The following is in full Circular 179 of the Oregon Agricultural college extension service, the author being A. G. B. Bouquet, of the department of vegetable gardening, and the date being early 1921.)

are becoming interested in growing mint, who have but a small idea concerning the nature of the crop and its care after it has been grown. Correspondence to the State Agricultural college has been quite extensive during past weeks, asking for information about growing mint. Especial attention is called concerning the following factors relative to spring planting in 1921.

First of all, it is known that Oregon oil now commands as good a market price as any peppermint oil that is offered from any other part of the country. This means that Oregon mint oil has a reputation that must be maintained and preserved. Nothing should be done to soil this reputation in the eyes of the trade who purchase the oil.

Get the Right Plants. This being true, it is important that no mint should be grown commercially in the state that is not grown from plants coming from a field of standard strain of mint, which has already proven the quality of the oil previously produced. Mint fields from which plants are obtained for future planting should be certified as to their value in producing oil of a high quality, so that future growers of mint may get plants of the very best strain possible.

Don't Raise Wild Mint. Letters are constantly reaching this college and experiment station concerning the question of wild mint growing on the farm, and whether it is suitable for growing commercially, and worth distilling. To all of these inquiries the reply is that no mint in any wise should be cultivated and receive any attention whatsoever, but that which is planted from some known strain having previously produced oil that is of the best market value. There is more or less danger in wild mint growing on the place, which might accidentally get mixed up in the cultivated kind and the two distilled together with the result that the good oil may be tainted, and its value would be considerably depreciated.

Support the Association. It is to the interest of every grower of mint at the present time, and everyone who intends to grow mint, to become a member of the state association and to lend aid to it in any way, so that it may be the biggest factor in putting the mint industry on a high plane and in keeping the business standardized.

The officers of the mint association are as follows: E. B. Wallace, Albany, Oregon, president; Bird Rickard, Monroe, Oregon, secretary - treasurer. Inquiries concerning where to get roots and other matters pertaining to the association work can be taken up with either of these two officers of the association.

Oregon mint oil is of too great value to have a few individual growers growing some kind of mint and distilling oil of an unknown quality and offering it as Oregon oil. On the other hand, there must be a standardization and uniformity of methods of growing and distilling, so that the quality of the oil which is offered for sale may be as high in market value as possible.

(The secretary-treasurer of the Oregon Mint Growers Cooperative association is now G. J. Moisan of Gervais, Oregon. Bird Rickard is now one of the directors of the association. The address of Mr. Wallace is Rural Route 6, Albany, Oregon.—Ed.)

Typical Salem District Mint Field



Mint field of Manning and Moisan located on the Hayes land three miles east of Brooks on the "Million Dollar Highway"

THE PRICE OF PEPPERMINT OIL IS BOOMING; AS HIGH AS \$8 A POUND

The Secretary-Treasurer of the Oregon Cooperative Mint Growers' Association Thinks the Profits of That Industry, Taken Over a Series of Years, Will Show Up Well in Comparison With Other Money Crops

Editor Statesman:

The yield of peppermint oil for the season of 1924, on the Lake Labish lands, was quite smaller than formerly, and the same conditions prevailed over the entire state. However, the price for oil offset the shortage in yield. Commonly the yield of peppermint oil on our lands will produce fifty pounds per acre, but the past season was very dry, and the Lake Labish lands suffered the drought as well as up lands; hence the Lake Labish lands produced only about forty pounds per acre this year, and the river bottom lands about twenty pounds per acre.

The price for Oregon mint oil at this time is nearly up to war prices. It is \$8 per pound.

Onions and celery have so much better returns per acre commonly that it is difficult to get growers interested in mint production; yet if one would take mint growing for a period of years, he would be surprised to note the difference in net income, as the mint once planted and cared for carefully will last for seven to ten years, and consequently the overhead expense is so much less that the final profits are much greater than on onions.

G. J. MOISAN, Secretary-Treasurer Oregon Cooperative Mint Growers' Assn, Gervais, Or., Dec. 1, 1924.

WILL BE ALL CITY NO COUNTRY THERE

Town Lot Boomers in Southern California Are Tearing Up All the Farms

(The following is the leading article in the farm and orchard part of the Los Angeles Times of last Sunday.)

ed subdivisions in the mad scramble of owners and real estate promoters to cash in on every home-building boom, and the same undoubtedly applies to some other cities and towns in the country. It seems almost a crime sometimes to ruthlessly destroy old bearing fruit and nut trees to make way for gridiron streets and other so-called "improvements" far out from the developed urban residential areas and such destruction causes genuine mourning in the ranks of the auto owners who yearn to get out into the peaceful countryside for rest and change. That, however, is the penalty that the Pacific Coast metropolis and its surrounding territory have to pay for growing so fast in population and material resources. There is a compensation, too, from the agricultural producer's point of view that cannot be lost sight of, however, much one may deplore the destruction of beauty and the loss to agriculture of producing trees and crops.

Cities and towns that reach out and grab the farms and orchards make money for the owners of the frequent real estates into buying the fifty-foot lots created out of the great open spaces, but even the latter generally win if they can hold out long enough, so inevitable is the onward march of urban expansion. The thing in the situation that is so significant to the land owner is the fact that land lying near the rapidly growing city always has a potential value as a unit in a future subdivision area. This fact constitutes a sort of insurance policy against any eventual disaster in a farming enterprise on such land, a policy which, it is true, is calling for ever higher premiums in the shape of land

RAISED CHICKENS FOR FIFTY YEARS

This Man Refuses to be Crushed Out by the Crowding of the City's Life

(The following is by Robert T. Lyons, in the farm part of the Los Angeles Times of last Sunday.)

After nearly half a century's experience in raising chickens, J. H. Thompson of Pasadena is still "going strong" as a poultry fancier, and is today numbered among the southland's boosters for standard-bred stock. While much of his experience was gained in eastern states and under climatic conditions somewhat different from those he is enjoying in southern California, Mr. Thompson has always found the poultry business an interesting one. Today, although seasoned in judgment and well along in years, he has all the enthusiasm of the novice who has just won his first blue ribbon.

Nearly fifty years ago, Mr. Thompson began his career as a poultryman at Concord, New Hampshire, his first choice of breed being what he declares was then termed the Cochin China. About that time the American Poultry association was organized and a movement was started to standardize the various kinds of poultry then existing on American farms, the Cochins being admitted to the standard in 1874. Mr. Thompson took up the raising of Partridge Cochins, Black Cochins and Brown Leghorns on quite an extensive scale exhibiting his birds at the big eastern shows of that time.

Later he adopted the White Wyandotte, sticking by this popular variety for approximately twenty years and shipping birds to all parts of the country from his eastern poultry establishment. During that time also he devoted a part of his poultry activities to the production of Rhode Island Reds. In 1912, he came to California and purchased four acres near Pasadena, on which location he has since resided.

Upon coming here, Mr. Thompson became interested in Rhode Island Reds, Barred and White Plymouth Rocks and White Leghorns, but soon gave these up and became firmly attached to the Ancona, a breed which he has been raising for the past ten years. When asked why he had turned to this breed, Mr. Thompson declared it was because he felt that it combined the useful with the beautiful to a greater extent than any breed which he had ever raised, his experience having proved to his satisfaction that this breed was an economical producer of eggs, as well as one appealing to the fancier spirit. His present flock of Anconas consists of about 200 birds that have been carefully bred for standard qualities. Mr. Thompson exhibits his choicest specimens at all of the leading poultry shows of the southland, and generally manages to carry off his share of the ribbons.

When Mr. Thompson established his plant on North Alhambra in the Crown City the region was mostly in grape vineyards and he felt that he was living in the country, as he had no telephone, lights or gas in his neighborhood. Now he is surrounded by homes and has all city facilities. In the comparatively short time that he has been in Pasadena he has seen some wonderful changes, with property values doubling several times, as various subdivisions have gradually enveloped all of the territory around him. He has managed to "sit tight" however, with his flock of Anconas, and together with his wife, who shares the pleasure derived from the keeping of a good flock of chickens, he can

land with a good deal of moisture; the beaverdam land is ideal.

There are three or four distilleries for the peppermint around the Labish Meadows district. One of these distilleries can handle the peppermint from about two acres of land each day; depending on the abundance of the crop,

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look back upon the day when chickens were just "chickens," and can rest assured that he has at least had some part in the improvement of many breeds. Some of these breeds are even more popular now than they were in the hey-day of the poultry fancy, before poultrymen began to get the craze for higher egg production, in many instances at the expense of breed requirements.

Having participated in the ups and downs of the poultry industry for a half-century, Mr. Thompson believes the future holds much promise for poultrymen who cater to the dictates of present demand, which he declares, combines a liking for both type and production.

He who has published an injurious book sins in his very grave corrupts others while he is rotting himself.—Robert Smith.



THE BANKER'S CREED

I believe no man can be a good banker who is not first a good citizen—in all the terms implies. I believe good citizenship rests on ability and willingness to pull one's own weight—with capacity not only for sturdy self-help—but also due regard for the rights of others.

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I believe we need more men of every class who will appreciate this—who will stand for something besides themselves. I believe in efficiency—service and fraternity—in a close-knit community of interests and hopes—in a sane, broad-visioned stand that shall make for the banker-citizen, the banker-business man, the banker-farmer and the banker-everybody.—State Bank Division, American Bankers Association.

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