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"OREGON QUALITY" products are establishing themselves in world markets; they make our pay rolls they build our cities; they attract new capital and new people; they provide a market for the products of our farms. Oregon farms produce a wider variety of profitable crops of "Oregon Quality" food than any other spot on earth.

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

(With a few possible changes)	Sugar Beets, Sorghum, Etc., May 7
Loganberries, October 2	Water Powers, May 14
Pears, October 9	Irrigation, May 21
Dairying, October 16	Mining, May 28
Flax, October 23	Land, Irrigation, Etc., June 4
Filberts, October 30	Floriculture, June 11
Walnuts, November 6	Hops, Cabbage, Etc., June 18
Strawberries, November 13	Wholesaling and Jobbing, June 25
Apples, November 20	Cucumbers, Etc., July 2
Raspberries, November 27	Hops, July 9
Mint, December 4	Goats, July 16
Great Cows, Etc., December 11	Schools, Etc., July 23
Blackberries, December 18	Sheep, July 30
Cherries, December 25	National Advertising, August 6
Pears, January 1, 1925	Seeds, Etc., August 13
Gooseberries, January 8	Livestock, August 20
Corb., January 15	Grain and Grain Products, August 27
Celery, January 22	Manufacturing, September 3
Spinach, Etc., January 29	Automotive Industries, September 10
Onions, Etc., February 5	Woodworking, Etc., Sept. 17
Potatoes, Etc., February 12	Paper Mills, Etc., Sept. 24
Bees, February 19	
Poultry and Pet Stock, Feb. 26	
City Beautiful, etc., March 5	
Beans, Etc., March 12	
Paved Highways, March 19	
Head Lettuce, March 26	
Shoes, Etc., April 2	
Legumes, April 9	
Asparagus, Etc., April 16	
Grapes, Etc., April 23	
Drug Garden, April 30	

(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.)

'SEVERE CASE OF FLAX FEVER' IS A WONDERFULLY GOOD THING TO HAVE

That Is What Mr. Robinson, the Light and Power Man of the North End, Says He Has, and He Predicts Big Things in this Industry the Next Five Years, With a Scutching Plant at Aurora

Editor Statesman:

I have seen a number of quotations from your paper and through many mutual friends have been told that you are enthusiastic over the flax industry. As I have a severe case of flax fever, I want to keep up with the industry and would like you to send me your paper for one year and send your bill along with it. We have about 63 acres contracted in the vicinity of Aurora, reaching out as far as Woodburn, and as far north as Canby. I am acting as the state agent in the distribution of seed in this vicinity and want to make it as convenient for the farmer as possible to get his seed for a trial acre. Our idea is to get a farmer here and there and yonder to put in one acre to try out one year. Then if this acre proves satisfactory this year, and a fair return can be made, we hope to go strong next year and to promote a scutching plant at Aurora. The business men here are as enthusiastic as I am. On February 14 we had one of the most enthusiastic meetings that was ever held in the valley among the farmers for flax growing. I believe that you had some notice regarding that.

I am president of the Aurora Community Club, and it is my intention to put flax over the top of our hill. I haven't seen that reason yet. We are going to keep track of each farmer who puts in flax and insist on a record of what he has done and how he has done it, so that in another year we will have a first-hand record. I, in company with Mr. McShane of Hubbard, visited the scutching plant at Turner and interviewed several farmers in that vicinity. Mr. Crawford of the state flax industry has been a great help in promulgating this, and we could not have done much without his able assistance. My belief is that within five years flax growing will be the staple product of the Willamette valley. It seems almost impossible that Oregon could have taken the world's prize for flax growing in 1876 and that we are just now waking up to its possibilities. Had California taken this prize at that time, by now we would all have been eating the Sun-Kist table cloths and wiping our mouths on Sun-Kist napkins. I am going to do all that I can to awaken this community to the possibilities of what in my judgment will be a paying crop for the farmers and a profitable industry for the small town. As I see it, the scutching plant is pre-eminently a small town proposition. At present all the straw we grow this year will go to Salem. Very truly yours,

letter for publication, but it is worthy of it, and of wide circulation. He has the right idea for the development of the flax fiber flax industry of this valley. There must be threshing, retting and scutching plants. These will provide the growers with means to market their fiber and their by-products. This will help dairying, too, in localities where the plants are conducted, for the bolls are fine stock feed, especially cow feed. It will provide employment near home for the people who grow the flax, and for others—

And it is not a far step from the fiber stage to spinning; from the fiber to the yarn. There is a world market for the flax fiber. It is a "good as wheat." There is another world market for the yarn. It is better than wheat, for its spinning furnishes profitable employment. And then it is not a far step from spinning to weaving, and to specialties and the various higher departments of linen manufacturing.

But there can be no progress at all without the threshing, retting and scutching plants, and with their warehouse room they will cost perhaps \$25,000 for each plant, without taking into account the working capital. These plants may be established by the growers cooperatively. That would usually be the best way for a neighborhood of growers.

CALIFORNIA GETS SOME PLANTS HERE

Salem Men Supply Sister State Growers With Some of Their Asparagus

Weeks & Pearline have for several years been supplying California growers with asparagus plants, produced in the Salem district.

They supply them on contract; that is, they are sold before they are planted.

They have out now about 50,000 plants for this year's growth, to be shipped this fall. This is a very small showing, compared with the number sent in some recent past years.

The members of the firm are W. H. Weeks and Lester I. Pearline. These local men are very large growers on contract of strawberry plants, which they supply in car lots to the California growers.

The asparagus plants which they send to California are about equally divided between the Palmetto and the Washington varieties.

Mr. Weeks told the Slogan man yesterday that, for Willamette valley conditions, the Washington (green tipped) variety is much to be preferred over any other.

WILLAMETTE VALLEY WELL ADAPTED TO GROWING OF QUALITY ASPARAGUS

That Is the Kind That Must Be Produced, as the Acreage Increases, in Order to Command the Favor of the Outside Markets, Where the Surplus Will Have to Go

Editor Statesman:

It is my opinion that the Willamette valley is well adapted to the growing of asparagus. I do not mean that it can be successfully grown in all parts of the valley, as it requires soil of good fertility as well as good drainage.

Most soil that will grow other vegetables will grow asparagus, with the proper fertilization. This can be accomplished by the addition of barnyard manure or commercial fertilizer.

I believe that the asparagus industry can be overdone especially as there is very little, if any, being canned in this vicinity. Our only demand, at the present time, is for the home markets. Unless we secure outside markets, with our present rate of increase in plantings, an overproduction will be probable. However, the people, realizing the food value of asparagus, are using more of it.

Quality Product Important

The future of the industry will depend largely upon the quality of product grown in the valley. This will be especially important in the establishing of outside markets.

My advice for planting is to use good roots that are either one or two years old. Rows should be at least five feet apart, and the plants not less than one and a half feet apart in the rows. It takes from one to three years for the plants to produce a marketable product. This depends a great deal on the condition of the soil and the age of the plants. Hoping this is of a nature that you desired.

E. E. SETTLEMIER & SON, Woodburn, Or., April 11 1925.

"The Hollylane Farm, Settlemyer avenue, Woodburn, Oregon, vegetable growers and diversified farmers, E. E. Settlemyer & Son, proprietors," is the way their letter head reads. They are already sending some asparagus to market; but their extensive cuttings will begin a few days later. The writer understands that they now have ten acres in of asparagus in full bearing. The following excerpts from the article of last year about their operations will, the writer believes, bear repeating:

"They have been successful growers for the past 13 years, and their knowledge along that line has been acquired largely by actual experience. Growing only in a limited way up to six years ago, since which time they have commercialized their patch."

Market Through Pacific Fruit

"Thus far they have had no trouble in disposing of their crop, but they have taken great care in the handling of it, endeavoring to have good quality, full weight bunches, and market it while fresh. They market entirely through the Pacific Fruit company. This is found practicable on account of the large surplus during the flush season, requiring wide markets. Their asparagus goes principally to the Willamette valley towns, but during the flush season it is sent over a wide territory."

"In the warm weather they pick over the patch daily, starting at 6 a. m., or earlier. This is done for several reasons: first, it enables them to get their asparagus on the market for the afternoon trade; second, by gathering it in the morning it is much more crisp while in the afternoon it is usually hot and wilted; third, as most of their work is done by school-boys it enables them to get in more time before school."

Sandy Loam Best

"They say asparagus will grow in most any good soil, but preferably in deep sandy loam soil and well fertilized. For best results it should be started new every 10 or 12 years, as after that it becomes badly root bound and the crops spread, making cultivation very difficult."

"They say that all of their plantings hereafter will be in rows of five feet apart, the plants two to two and one-half feet apart in the rows, and six to eight inches deep."

"Their former planting was of the Palmetto variety. Half of

their later planting was made with the Washington, and half with their own strain of the Palmetto. So far, they can see no material difference in the two varieties. This is in the nature of a valuable experiment.

"Mr. Settlemyer thinks there is a possibility of developing an asparagus canning industry in this district."

Home Canning of Asparagus

"The Oregon Agricultural college a couple of years ago prepared for Mr. Settlemyer a recipe for canning asparagus. Mr. Settlemyer says that the best time for home canning is usually in May, as later when it is dry and hot it is more inclined to be seedy."

"Following is the recipe referred to:

"It is of the greatest importance that asparagus for canning be fresh and tender. Select tips of uniform size and maturity and wash them well. Cut in right lengths for the jars and tie in bundles. Blanch by immersing the lower ends in boiling water for 2 minutes, then the entire stem for 3 minutes longer. Plunge into cold water for an instant only drain and pack carefully into glass jars or enamel-lined tin cans, with the tips up. Fill the jars with brine (4 1/2 ounces salt to 1 gallon of water.)"

"Put the rubber and cap of the jar into position and partially seal. (With the vacuum seal jar, put on one clamp; with the clamp top jar, put the ball over the top but do not lower the clamp.)"

"Processing under 10 pounds pressure for 30 to 40 minutes in a steam pressure cooker is the safest, surest method. If a pressure cooker is not to be had the water bath or water seal may often be successfully used. Process pint jars intermittently for three periods of one hour each with 12-hour intervals between the periods, or process in boiling water continuously for three hours. At the end of the processing period remove the jars from the canner and seal at once. When cool, store in a dark, cool, dry place."

(Prepared for Mr. E. E. Settlemyer.)

INDUSTRIAL NOTES FOR CURRENT WEEK

Current Weekly Review Shows Progress in All Lines Over State

Following are excerpts from the current weekly industrial review, issued by E. Hofer & Sons, Salem, Oregon, publishers of "The Manufacturer" and Industrial News Bureau:

Oregon prune market declared to be good and 1924 crop being closed out.

Portland—Addition to Martha Washington hotel will cost \$85,000.

Klamath Falls — Survey started for O. C. & E. railroad to Lakeview.

Marshfield — Western White Cedar company opens three new camps.

Portland — Chamber of Commerce receives 4,776 inquiries from prospective settlers during March and settlers definitely pledged have \$1,301,600 capital.

Yoncalla — School district No. 79 will build one-room school house.

Marshfield — Athletic field and addition to Harding school will cost \$35,000.

Roseburg — County road crew starts heavy rock work on Tillermile road.

Portland—City will call for a 232,000 yard fill to replace East 32nd street trestle.

Grants Pass — Construction will begin at once on Redwood highway cutoff, 8.2 miles.

Linn county farmers will raise from 300 to 500 acres fiber flax this year.

Modern railway station opens

SALEM DISTRICT MUST WORK FOR A BIG ASPARAGUS CANNING INDUSTRY

We Can Produce Here a Superior Canning Article, and It Is Likely That We Can Produce It at Such Low Cost as Will Justify the Canning of It on a Gigantic Scale—Experiments Being Made

Editor Statesman:

I set out a plot of asparagus 10 years ago, to see what it would do on beaverdam land, and it has always done fine.

Have known it to be under water five weeks at a time in winter, but that does not hurt it.

We usually begin cutting about the 20th of March and cut it up till July 1st.

By salting to keep the weeds down it requires very little attention.

While I did not put in a commercial plot, we always have some to spare, and it always finds ready sale.

I am sure it can be grown here with success. I think the quality is equal to or better than that grown anywhere.

—ROYCE ALLEN, Salem, Or., Rt 9, Apr. 10, 1925.

400 Little Chickens Are Burned in Brooder Blaze

SILVERTON, Or., April 14.—(Special to The Statesman.)—The brooder house containing 400 little chickens, was burned in a fire at the A. Torgerson poultry ranch Monday morning at 3:30. It is thought that the fire caught in some manner from the lamp. Although the entire fire department turned out quickly and got the fire under control, the alarm was sounded in too late to save the building and little chickens.

Looking to the Future
The Slogan editor of The Statesman has had a dozen or several years of a giant asparagus industry here, requiring 4 canneries.

Some of the most wonderful asparagus ever marketed was grown in the Aurora district years ago, by the Muecke family. Patrons of Portland's leading hotels are still talking about that wonderful asparagus.

The Labish asparagus being marketed now is attracting much favorable attention.

But Roy K. Fukuda, representing the group of celery and head lettuce growers in the Labish Meadows district, who have been growing asparagus on the beaverdam lands for a long time, and have been producing a good article, and have been carrying on experiments constantly in this field, and in others promising profitable commercial crops, believes that the canning stage will be reached through development of the asparagus industry on bottom lands; on lands that have a sandy soil. He has in mind such lands as are found in great tracts along both sides of the Willamette river, like those of Miscor bottom, and South bottom.

Mr. Fukuda believes the green tipped varieties, like the Washington, will prove the best for this district—the best flavored. He says the white tipped varieties, like they grow for canning in California, look nice; but they are not as tender as the green tipped; nor as well flavored. (The Aurora asparagus, mentioned above, however, was white tipped.)

Mr. Fukuda says that up to a few years ago most consumers preferred the white tipped kinds, but that of late there has been a great preference for the green tipped kinds, on account of the better flavor.

Mr. Fukuda expects to see a great asparagus canning industry built up here, and his people expect to keep on experimenting, as they have done so successfully with celery and head lettuce.

Asparagus is one of the few,

THIS WEEK'S SLOGAN

DID YOU KNOW that in the Salem district the best asparagus produced in the world has been and can be grown; that it can be grown here on almost any kind of land that is rich and well drained; that with these natural advantages a great commercial industry can be and ought to be built up; that every farmer and gardener ought to raise some asparagus; that, with half a chance, it will grow and produce crops for 30 years or more, though it is good practice to renew it every 10 to 12 years; that it ought to be canned and dehydrated here, and that in this district land can be bought cheap that will raise good asparagus with less preparation and more surely than the average land in any other state or section of the country?

COLLEGE MAN GIVES DIRECTIONS ON THE PROPER METHODS WITH ASPARAGUS

Late Circular by Prof. Bouquet Tells the Beginner the Way to Prepare the Ground and to Put Out the Plants—A Hundred Plants Enough for the Use of the Average Family, He Says

(The following is Oregon Agricultural college Circular 84, on "Asparagus Culture," dated October, 1924, by A. G. B. Bouquet, professor of vegetable gardening of that institution.)

Variety—The Palmetto, or any other well known variety, would be suitable for planting. Good one or two year old plants can be secured from any seed or nursery firm in Oregon, or the plants can be grown from seed, but of course this will delay the permanent setting of the plantation for one year.

Planting—For quick returns from an asparagus plantation, it is best to fallow the land, applying a quantity of manure at that time. An asparagus plantation should be put on land which is somewhat sandy, as asparagus produced early in the season is worth more and has straighter stalks. The plantation should be put on a piece of land where it will not be disturbed, as it will remain there a good many years. The life of some of the asparagus plantations in the state may be twenty or twenty-five years. The soil should be as rich as possible so the plantation may

make the greatest growth possible during its early stages. Large quantities of manure should be applied not only in the fall but also in the spring.

If the manure is to be applied in the spring as well as in the fall it will be necessary to make a trench which will be about twelve inches deep, in order that a small amount of well rotted horse and cow manure may be thrown in and covered with an inch of soil. The crowns should then be planted on this setting them, as mentioned before, seven or eight inches below the surface of the soil.

In setting the crowns in the spring, the root system should be spread out, not allowed to grow vertically, but horizontally, so that the crown lies somewhat flat upon the surface in the trench. These trenches are made by plowing twice in the same furrow and throwing the dirt out of the depth mentioned above.

When the land is in suitable condition in the spring it should be furrowed out so that the rows are four or five feet apart. Furrow

(Continued on page 11)

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