



# INDUSTRIAL OREGON PRODUCE QUALITY PRODUCTS



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## 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
Pruces, 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	Grapes, Etc., 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
Corn, 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	Poultry and Pet Stock, Feb. 26
Potatoes, Etc., February 12	City Beautiful, etc., March 5
Bees, February 19	Beans, Etc., March 12
Wool and Pet Stock, Feb. 26	Paved Highways, March 19
City Beautiful, etc., March 5	Head Lettuce, March 26
Beans, Etc., March 12	Silos, Etc., April 2
Paved Highways, March 19	Legumes, April 9
Head Lettuce, March 26	Asparagus, Etc., April 16
Silos, Etc., April 2	Grapes, Etc., April 23
Legumes, April 9	Drug Garden, April 30
Asparagus, Etc., April 16	
Grapes, Etc., April 23	
Drug Garden, April 30	

(Back copies of the Thursday editions of The Daily Oregon Statesman are a hand. They are for sale at 10 cents each, mailed to any address. Current copies 5c.)

## JIM LINN WILL INCREASE HIS GRAPE ACREAGE AND BELIEVES IN INDUSTRY

### He Repeats What He Has Said Many Times, That We Can Grow the Grape Juice Varieties Here in Quantity, and We Should Secure Grape Juice Factories for Salem—Pruning and Cultivation the Important Things

J. R. (Jim) Linn is one of the most consistent of Salem's boosters for the grape industry here; and he is gratified in witnessing a great growth in interest in grape acreage here. Mr. Linn gives much care to his four acre grape vineyard on his farm in the Liberty district, four miles south of Salem—though he is interested in many other things, including Hotel Marion, hops, loganberries, general farming and stock raising, etc.

When Mr. Linn was a number of years younger than he is now, he was on the payroll of the state of California, working at the home for the feeble minded children at Glen Ellen, in the Sonoma valley. He then had the care of the vineyard of that institution, and the vineyard that he attended was across the road from the one on the farm of Jack London, the great novelist, and near one owned by Dr. Donnelly, mayor of San Francisco and whom was a candidate for governor of California.

There was a good deal of rivalry between Mr. Linn and Jack London, for the great story writer thought he knew all about grape growing, and he took great delight in the arts of viticulture.

But Mr. Linn made a study of the science, too, and he worked hard, and he thinks he put it all over Jack London in the quality and quantity of grapes grown.

Like Polk Hills

Mr. Linn says the grape land of the Sonoma valley district is like the Polk county hills, only rougher.

He says the rough rocky land of the Willamette valley, with south slopes, to get the best advantage of the sunshine, is the best for grapes in the country around Salem.

Mr. Linn's own vineyard is a patch of land that was formerly grown up to oak grub and wild things of the woods.

He set out his grape vines in the spring of 1915; Concord and Wordens, which he got from New York. The Wordens are of the Concord family; only larger and finer. He set his vines eight feet apart; set them like hop vines.

There are three ways to cultivate grapes; the stump system, the trellising system and the layering system. The grower can produce more grapes to the acre with the layering system than with either of the other two; some Hungarians and Germans in Marion county are producing 10 tons to the acre with the layering system. But that system takes the most labor of all.

Then there is the trellising system—described in this issue by several writers.

Mr. Linn uses the stumping system.

He says this is the system used in California for large acreage. It makes for easy cultivation and harvesting.

The second year tie up the first year's growth to a stake 18 inches high which makes the stump of the vine. Each year after that cut back the season's growth to about two eyes. Thus the new growth will branch out and make a bush

high enough to carry the fruit off the round. When the vines produce fruit, to get perfect fruit pinch back the vines about the first of July to two joints—in order to throw the growth into the fruit.

Another advantage, this will make the winter pruning much less.

Mr. Linn says that, while he sets his grapes about like hops, deeper holes are better.

He says that a grower here may safely count on an average of three tons to the acre, under the stumping system; a well-tended trellised vineyard will produce five tons to the acre, and a layered vineyard may bear 10 tons to the acre.

The price should be at least \$100 a ton, in normal years.

The Layering System

The layering system is rather hard to describe without a picture. But the principle is the growing the year before of two or three vines about six feet long, from the parent stump; then covering these vines with soil for about two feet, supporting the rest of the vines with stakes. The part of the vine under the soil grows rootlets and gets sustenance from the soil to put growth into the grapes on the part of the vine exposed to the sunlight on the stake—and the result is a great crop.

Mr. Linn has been gathering a larger crop of grapes each succeeding year.

Some of the above facts have been given concerning this little vineyard and the methods and descriptions of Mr. Linn in former Slogan issues of The Statesman; but there are many new people and new readers to whom they will be new and interesting; who may profit from their perusal.

For there is a growing interest in the grape industry in the Salem district, and there should be.

Mr. Linn says California grapes have sold as high as \$200 a ton in recent years, but there is money in grapes in the Salem district at \$100 a ton. One may expect at least three tons to the acre, and the harvesting is not expensive. Mr. Linn himself, when he first went to California, picked grapes at \$1 a ton and he picked two tons a day. The scales of wages are higher than that now, but, even so, the expense of harvesting grapes is low as compared with almost any other fruit crop.

Is Good Property

He says this little vineyard is getting to be the best piece of property he has, for the size of the original investment. When it gets to be fifteen years old, and with good attention, it will bear five tons to the acre. And it will go on bearing that tonnage and more during all the years of his life, and for 1000 years longer, perhaps, with just a little care each year. Grape vines, or rather grape trees, or grape stumps, never grow old, any more than a walnut or filbert tree grows old. They renew themselves each year, and only the heart wood of the tree grows old. Mr. Linn says he

"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.

## A GENERAL VIEW OF GRAPE CULTURE BY STEWARD OF THE STATE HOSPITAL

### The Varieties That Do Well in the Willamette Valley—How to Plant Them and Where—The Pruning Methods—Thinning Is Recommended—Several Varieties at State Institution

The purpose of this article is to give a general view of grape culture. A number of varieties do well in the valley, and the kind of grapes grown can be governed by personal requirements. Among the blue varieties are Campbell's Early, Early Moore, Concord, and Worden; white varieties are Sweet Water, and Niagara; Red varieties are Verdun and Delaware.

Grapes are started by cuttings. It being an easy and ready means of getting the young plants. The cuttings should be made soon after the vines become dormant in the fall. These should contain about four buds cut from young, well matured wood. On the lower or butt end make a slanting cut close to the bud and on the upper or top end leave about an inch of wood above the bud. The cuttings should be tied in small bundles with the butt ends together and place them in soil with the butt ends up, and cover them over with 3 to 6 inches of dirt. Handled in this way the butt ends, from which the roots will be produced, form a callous, while the top portion is kept in a dormant condition. When the cuttings are set out in the spring, the calloused end is ready to produce strong roots at once, before the buds develop sufficiently to take up the sap and plant food stored in the cuttings. In the spring put the cuttings in a nursery row or in good soil and where they can be kept well cultivated and irrigated, if possible, during the summer. The following spring they should be set out in the permanent location. The planting should be made on well drained soil, where they will get sunshine and good air drainage.

The planting distance depends upon the variety, soil conditions, and method of pruning. The strong growing varieties can be set 10 x 10 feet, although a planting distance which gives 8 feet between rows and 10 feet between the plants in the row will be found satisfactory. This will give the necessary growing space for the roots and good circulation of air for the vines. After planting, keep well cultivated so as to produce as strong and vigorous a plant as possible the first year.

The Pruning Methods

This first year no support or pruning is necessary, although the young canes should be tied to a stake to get them out of the way for cultivating. The following winter the vines should be pruned. The amount of pruning done will depend upon the growth. If small growth has been made, remove all but the strongest cane and cut this back to two eyes. If one strong well ripened cane has been produced, cut this back to the height at which the head is to be formed (about 54 inches) and tie securely to the stake, removing all

other canes. Both buds should be allowed to develop, so that the plant will not be set back by the accidental removal of one. All growth starting from other buds should be removed so as to concentrate all the growth activities into the two canes, one of which is to become the trunk of the vine the succeeding year. By the third year the vines should have erect, straight stems, with two or more canes for the head and from which the vine can be renewed each year.

In the pruning of bearing vines there are several different systems, some of which are more or less complicated and require a great deal of time for pruning and tying. Whatever system is employed, it is necessary to keep in mind that the fruiting branches are always produced on last season's growth, that is, one year old canes. The condition and also the vigor of the plant should be taken into consideration when pruning. One system used in commercial vineyards and well adapted for the small home planting is what is known as the four cane Kniffin system. With this a trellis of two wires is used, the bottom wire about 30 inches above the ground and the top wire about 54 inches. The cane to form the main trunk of the vine is carried up to the top wire and two canes are trained along each wire, making four canes for each vine. Each year's pruning consists in cutting away all the tops except the four most vigorous canes produced the preceding season. With well established vines these are shortened back so as to allow about 10 buds to each of the upper canes and 5 buds for the two lower ones. Other canes coming out near the main trunk can be cut back to two buds, that is, spurs, for the purpose of getting new canes for the next season's fruiting wood. The canes left should be carried along the wires and secured to them by tying with string, precaution being taken not to tie too tightly so as to check the flow of sap, as the cane enlarges with growth.

In this valley the vines can be pruned any time during the dormant season. Where possible the pruning should not be done later than the middle of the following March. After that time the so-called "bleeding" of the vines occurs at all cut surfaces; and while this is not serious, it is not a good plan to prune when the sap runs from the cuts. However, if the vines have not been pruned at the proper time, and the buds have started to swell, it is better to do it then than not at all.

Thinning Recommended

The removal of foliage from the growing vines is not to be recommended. Grapes ripen best where the fruit is in the shade. Thinning the fruit is a good practice,

for with any system of pruning and training, a vine often produces more fruit than it can mature properly. The thinnest bunches can be removed as soon as the berries are well formed, resulting in a decided improvement in the remaining fruit especially as to size and appearance.

Grapes do not require much manure. A good rule to follow in this respect is never to apply manure as long as the vines are making a satisfactory growth. A growth that is firm, well matured and moderate in quantity is more satisfactory than long, rapid growth. When fertilizers are needed, use those with small amount of organic matter, such as wood ashes, or commercial fertilizer containing superphosphate and potash. In the case of sandy or gravelly soils, a liberal application of barnyard manure can be made with satisfactory results.

Oregon State Hospital,  
Lee M. Lane, Steward,  
Salem, April 21, 1925.

(The Oregon state hospital (asylum) has six acres of grapes; all the varieties mentioned by Mr. Lane being represented, with the exception of Campbell's Early, which variety he believes is better for our conditions here than the Early Moore; being somewhat earlier, with larger berries and larger bunches and consequently larger yields. The six acres of that institution produced last year, 10,325 pounds of grapes.—Editor)

Steps Taken to Effect Better Lighting in Schools

NEW YORK.—The National Committee for the Prevention of Blindness, seeking the protection of school children from eyestrain, is undertaking to acquaint every school teacher in the United States with the principles of correct lighting. To this end it will send to the superintendent of schools in every state, county and city having a school population of 25,000 or more a communication based on the code of lighting school buildings prepared by experts, and approved as the American standard.

The committee says its studies indicate that 12 percent of American school children have defective vision.

Sport Revived for Anglers Who Fish Merely for Fun

BATH, England.—The old time sport of "manfishing" has been renewed here, a human "fish" having been landed at one of the bath swimming tanks in 7 minutes and 35 seconds by Dr. Chas. Begg, a well known angler of this district. The "fish" was Albert Canning, a Bath swimming master.

A ten foot rod was used, the line being attached to the head of the swimmer by means of a helmet and swivel. Dr. Begg played his "catch" until he landed him exhausted, and in so doing beat his own record of 13 years ago by exactly one minute. On that occasion also Canning acted as the "fish."

Have you anything you want to sell or trade? The Statesman classified advertisements will do it for you.

## THIS WEEK'S SLOGAN

**DID YOU KNOW** that in the Salem district grapes of the Concord (American) grape family can be grown in immense quantities; that we have tens of thousands of acres of cheap lands suitable for grape growing; that Salem ought to be the Westfield of Oregon, and the Salem district the Chautauqua grape belt of the Pacific Coast; that Salem ought to have great jelly and jam plants, using an immense annual tonnage of grapes; that there is and will be money in grape growing, and a very great industry in this line is within the grasp of Salem and surrounding country, and that there is now more interest here than ever before in the industry?

## THE PLACE FOR GRAPES, BY PROF. C. E. SCHUSTER OF THE COLLEGE

### Campbell's Early Is Best for Our Conditions—Best White and Red Varieties and European Kinds—Planting, Pruning and Training Systems, and General Care and Harvesting

Editor Statesman:

Grapes are among the easiest and most satisfactory fruits grown for home use, but unfortunately about the last one to be considered by the majority of people. The grape has a definite place in every home orchard, where the location is such that grapes will thrive, and should be included in the list of fruits when any one is planting a home orchard.

More emphasis will be laid on the use of the grape in the home orchard than for commercial purposes. Except for rather limited acreage in a few local places, grape growing in the Willamette valley should not be entered into very extensively. A small patch of grapes where the fruit is handled properly will, near many of the valley towns, return good profit, but any large increase in acreage will soon swamp the market and break the price.

The shipping of grapes, except for very short distances, will hardly prove satisfactory. California can produce grapes so cheaply that where any great shipping expense enters in, the competition will be too great for local grapes.

Grapes should be sheltered as much as possible from the effects of possible frost. Where the home orchard is located in a rather frosty location, the placing of the grapes adjacent to buildings or other sheltered locations, especially to the south side of the buildings, will often aid in not only protecting them from the frost, but bringing out better quality of fruit, due to the added heat of such places. A frost that will not endanger other fruits is often disastrous to the tender foliage of the grapes. It is a frequent occurrence to have the first growth of the grapes hit by a frost, and then the secondary growth come out and develop normally, with the exception that the set of fruit is very light.

If possible, the location should be such that good air drainage could be had for the grapes. Especially is this necessary in a large or commercial plantings. Sloping tracts of land in which the cold air is drained away to lower levels will afford the maximum protection against frost. Warmer slopes are advisable in growing of this fruit. Unless the heat is sufficient to raise the sugar content of the grape up to the normal amount, the quality of the fruit is inferior.

For best results, deep, well drained, friable soil is desirable. Grapes are deep rooted, so a soil 4 to 6 feet deep or deeper is satisfactory. The lower soil need not be of the same character as the upper soil, but of a type through which the grape roots can readily penetrate. With a deep soil is associated good drainage, as a high water table renders the soil shallow for the roots will not grow through the standing water. Seepage of an extensive character is just as detrimental as is the high water table. While the soil should be of a character that holds moisture well throughout the season, it should not be one that is at all water-logged. At times artificial drainage for the home planting will pay, but in view of the large amount of land naturally well drained, it would hardly seem advisable to drain land for commercial plantings. Where good air drainage is secured, good soil drainage is usually found, though many exceptions are to be noted.

The very richest soils are not necessary for grapes. Soils with medium fertility, deep and well-drained prove satisfactory. Of course, soils can be too poor for

the best growth of grapes. The exact kind of soil is not a determining factor in most cases, provided it meets the above requirements.

A fact often of more importance to growing of grapes than fertility of the soil is one of the moisture content in the soil. In order, in many cases, to maintain the moisture where it should be it is necessary to keep the soil fairly well filled with humus, and this in most cases necessitates manuring or the growth of cover crops. If, with the use of these materials, the soil is kept in good condition, so far as the humus content is concerned, the plant food content of the soil will generally be taken care of. Moisture is more apt to be a limiting factor in more soils than is the fertility, so that if the moisture content is kept up by the use of cover crops or manure, the soil fertility itself will be handled.

The Willamette valley is pretty closely limited to the growing of American grapes. These varieties will grow and mature fruit in the cool climate of this valley, while most of the European varieties will not thrive, with the exception of one or two of the very earliest varieties of European grapes. The European grape demands a long growing season with the maximum heat and sunshine. We find that many of the varieties commonly grown in California fail to mature under Oregon conditions, many of them not even showing any indication of sugar by the time the fall rains begin, or the frost catches them.

Campbell's Early Is Best

Of the long list of American grapes to choose from, the Campbell's Early is undoubtedly the best for both commercial and home use. This is the best early grape we have, and, due to its earliness, it will mature well where the Concord, which is somewhat later, will fail to mature properly. Although the Concord is one of the most popular varieties in the eastern part of the United States, it has not been as successful in Oregon as the Campbell's Early, but can be used as a later grape. The Campbell's Early is a good grape for handling on the market, as it has a relatively tough skin, and though considered by some not quite so high in flavor as other varieties, it is a very satisfactory grape. It can be picked at the regular time and still will keep as long as the Concord or some of the later varieties.

The variety advertised extensively as the Island Belle is without question the Campbell's Early, introduced under the name of Island Belle.

A better quality grape for home use is the Worden.

This can hardly be recommended for commercial planting, as the berry is so tender that any handling at all will break the berry, pulling the skin open, making it unsatisfactory for commercial purposes. It is just a little later than the Campbell's Early. Due to the tender skin, it will not stand adverse seasonal conditions, as frequently are met in this section, being susceptible to injury from rain.

Best White and Red

For white grapes the Niagara is undoubtedly the best, but it has about the same ripening time as the Concord, making it a little late for many sections. Where well ripened, it has a most excellent flavor and really should be included in any of the home plantings.

For red grapes we have none

(Continued on page 10)

## New Hotel Salem

Where Hospitality  
Awaits You

Under direction of  
Frank D. Bligh

## Hotel Bligh

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