

SALEM DISTRICT INDUSTRIES

SIXTH CONSECUTIVE YEAR

THE DAILY STATESMAN dedicates one full page each week in the interests of one of the fifty-two basic industries of the Salem district. Letters and articles from boosters are solicited. This is your page. Help boost Salem.

The Statesman will publish and award a prize each week for the best essay submitted by a grade school pupil on the industries scheduled on this page.

For instance: Salem district has two counties growing the sacred myrtle—the only place it grows on this continent. What unique fact do you know about the district? Address articles to Slogan Editor, care Statesman.

BEANS ARE A SPLENDID CULTIVATED LEGUME CASH CROP AT NORMAL PRICES

They Work Well in Rotation, and Western Oregon Ought to Produce a Million Bushels a Year, and Eastern Oregon Another Million—Methods Advised by College Authority for Dry Beans

(Following is Extension Bulletin 207, department of farm crops of the Oregon Agricultural college, the author being Geo. R. Hyslop, professor of farm crops.)
The field bean is one of the great food crops of the world. Very few other edible seed crops produce more nutrition to the acre. Beans represent one of the world's most concentrated food products, and consequently are in great demand in places where it is difficult to transport food. As a food stuff in mines, lumber camps, construction camps, on the frontier, and in the army and navy, beans are always popular because of their immense food value in comparison with their bulk and normal cost. A bushel of beans has a food value equivalent to 108 pounds of round steak.

low types, the Mexican Tree bean is a splendid variety. The Red Mexican is also a very good variety, and meets a ready sale, especially in the western states. In choosing a variety of beans, always choose one, if possible, that is uniform and that has small to medium sized seeds. The uniformity of maturity is very important because of our wet fall weather. The smaller sizes of beans are very much more in demand than the larger sizes; the white varieties are more strongly desired than the red ones.

Planting the Beans

Seeding of beans takes place as early as possible after the ground warms up well and frost danger is over. Beans are usually seeded in rows 30 inches apart, and about 2 to 4 inches apart in the row. Under irrigated conditions, they are sometimes planted in double rows, with about 30 to 36 inches between the double rows. Under dryfarming conditions the rows are 4 to 6 feet apart and the plants 6 to 8 inches apart in the row. Beans are a good crop on summer fallow. They may be planted with a corn planter or small varieties are often planted with ordinary grain drills. Planting in hills, 10 to 15 inches apart in the row, is a common practice, with usually about 2 or 4 beans to the hill. Beans should be planted just deep enough to insure moisture for germination, which is usually about 2 inches.

Methods of Cultivation

As soon as the beans emerge from the soil, cultivation should begin. The first cultivation should be thorough, stirring all the soil to a depth of about 3 inches. Later cultivations must be made to kill weeds while they are still small. These cultivations may be made somewhat shallower than the first. Beans should never be cultivated when wet with dew or rain, as that is a means of spreading disease.

Harvesting Bean Crop

The crop is ready to harvest when the pod turns yellow, since the beans are then in an advanced hard-dough stage. They are usually harvested with a bean harvester, although on small areas they are often pulled by hand. It is usually not possible to cut beans satisfactorily with a mowing machine or self-rake reaper, because the pods hang so close to the ground that this kind of machine cuts them and causes much loss. The important thing is to get the beans harvested as promptly as possible after they are mature. This is especially important on red land which is likely to stain the beans if they are left after the rainy season begins.

For a considerable acreage of beans, it is very desirable to have on hand a supply of hay caps. These are made of heavy unbleached muslin or light-weight canvas, 3 feet to 2 1/2 feet square, and either weighted at each corner with a half pound to three-fourths pound weight, or fastened at each end with a light stake. Blank nuts, small castings, concrete weights, or iron flat stones or pieces of heavy wood may be tied to the corners—anything, in short, of sufficient weight to keep the cap from blowing off. In some respects it is probably cheaper to use light stakes, which are tied up close to the corner of the hay cap. These stakes should be notched on the sides so they may be pushed into the shock and will not slip off readily. Caps of this sort will keep the bean shocks dry and prevent spoilage in wet seasons.

Thrashing the Beans

As soon as the beans have dried out, so that they will thresh readily, they must be threshed at once or put under cover. They should be hauled to the machine on tight banded, or canvas covered racks, so that there will be no shattering and loss of the high priced bean seed. Where there is sufficient acreage, a bean thresher

should be purchased. Such machines are especially adapted to threshing the pods, so that the beans are all recovered from the straw, with a minimum number split or damaged.

When a regular bean thresher is not available, the beans are in some cases threshed out with an ordinary threshing machine with all of the concaves removed and replaced with wooden blanks. The grate bars must be covered with tin in order that no sharp corners are presented against white hibe beans may strike. The cylinders should be speeded very slowly, and in some instances it is necessary to take out the cylinder teeth. The cylinder bars alone will sufficiently thresh out the beans to do very good work. This is only possible, however, on beans which have matured very uniformly and among which there are no late matured tough beans. Beans are also threshed out with flails or pounded out with forks; and in some instances they are spread out in a large circle and tramped out with live stock.

The beans after being threshed should be put through a recleaner, and polisher, of which there are several kinds on the market. These machines sort, clean and brush off the dirt if any is present and thus put the beans in an attractive condition for market.

Beans that have failed to mature, or which have molded slightly and are discolored, are sometimes so nearly the same size and weight of good beans that the screens and air blasts will not make the separations. These are picked out by hand. Various hand picking machines are available. The principle in the hand, or the warehouse picking machine is simply that of passing a thin layer of beans before the operator on an endless belt. The discolored beans are picked out as they go by, and the good beans are emptied into the sack. Beans should be uniformly and carefully sacked up for marketing purposes. It is not a good plan to attempt to market beans that are not sorted into sizes, and that are not uniform in color as they do not command good prices.

Cull beans and bean straw make excellent stock feed. When weevil are present, the beans should be heated to 120 degrees F. for 3 or 4 immediately after harvest.

Yields

Beans produce in eastern Oregon 8 to 10 bushel an acre on summer fallow; on irrigated land 15 to 30 bushels an acre. Western Oregon yields vary from 1 to 30 bushels an acre. Oregon should produce 1,000,000 bushels a year on summer fallow alone, besides another 1,000,000 bushels in western Oregon.

At normal Oregon prices beans are a splendid cultivated legume cash crop and they will work well in rotations.

SALEM CANNERIES STAND BY TILL MAY

Starr Cannery Was the Last One to Finish Pack of Year, Last Week

The Salem canneries will all stand by now till the latter part of May, when gooseberries will begin to be ready for the 1926 pack.

The Starr cannery was the last to close down for the 1925 season, running till the latter part of last week. The last of the pack was made with canning cull apples from the Hod River and Yakima districts.

It is certain that the total pack of the Salem canneries for 1925 will show a larger total than was put up the year before.

Though it is not certain that a report of the number of cases of each fruit and vegetable put up in Salem, will be available.

It is a safe prediction that, with a normal year, the 1926 pack here will be larger than the one of this year.

THIS WEEK'S SLOGAN

DID YOU KNOW that Salem is in the center of what will become a great bean growing and shipping industry; that the raising of green beans for canning is already becoming an important branch of our farming, and will steadily grow to be much more so; that there is a chance for this district to make a great name and large profits in growing salad beans for the world markets; that beans make a profitable crop to grow, in rotation with other crops, and as a succession crop; that we should grow hundreds of thousands of pounds more of dry beans, and also we should grow all of our own Lima beans; and that there will in time be vast room here for more bean growers?

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

- (With a few possible changes)
- Loganberries, October 1
- Prunes, October 8
- Dahling, October 15
- Flax, October 22
- Pilberts, October 29
- Walnuts, November 5
- Strawberries, November 12
- Apples, November 19
- Raspberries, November 26
- Mint, December 3
- Beans, etc., December 10
- Blackberries, December 17
- Cherries, December 24
- Pears, December 31
- Gooseberries, January 7, 1925
- Corn, January 14
- Celery, January 21
- Spinach, etc., January 28
- Onions, etc., February 4
- Potatoes, etc., February 11
- Bees, February 18
- Poultry and Pet Stock, Feb. 25
- City Beautiful, etc., March 4
- Great Cows, March 11
- Paved Highways, March 18
- Head lettuce, March 25
- Silos, etc., April 1
- Legumes, April 8
- Asparagus, etc., April 15
- Grapes, etc., April 22
- Drug Garden, April 29
- Sugar Beets, Sorghum, etc., May 6
- Water Powers, May 13
- Irrigation, May 20
- Mining, May 27
- Land, Irrigation, etc., June 3
- Floriculture, June 10
- Hops, Cabbage, etc., June 17
- Wholesaling and Jobbing, June 24
- Cucumbers, etc., July 1
- Hogs, July 8
- Goats, July 15
- Schools, etc., July 22
- Sheep, July 29
- National Advertising, August 5
- Seeds, etc., August 12
- Livestock, August 19
- Grain and Grain Products, August 26
- Manufacturing, September 2
- Automotive Industries, September 9
- Woodworking, etc., September 16
- Paper Mills, September 23

A PEAN TO THE BEAN

BY ELLA McMUNN

(Republished from The Statesman of March 18, 1920)

I don't know much about relative food values, and the things that make muscle and those that make fat and some that make brains. And I never will know, because it makes me tired to read about them. My very first choice in the way of solid food, three times a day, the year round, would be chocolate creams. But for reasons that will be apparent to anyone who has bought any chocolate creams since the beginning of the war, it has seemed a patriotic duty to abstain from this confection in order that the French girls may have all they want. But right after chocolate, my choice falls on beans. As soon as the war was declared I took a sack of beans under one arm and a pig under the other, and retired to my cave at Lake Labish, and I came through the whole dreadful skirmish without a scratch.

Fork and beans! That is a wonderful combination to greet you with its fragrant, steamy odor when you come in these cold March days just about frozen out from digging post-holes or picking spring beauties in the pasture. You get the fragrance as soon as you lift the latch on the back gate, and you know what is coming. So you make a short job of cleaning the mud off your shoes with a chip, and just souse your hands into the rain barrel and call them washed, and then flop into your chair in the little cozy kitchen and reach across the red tablecloth for the beans the first thing. You don't even want to talk until they have warmed you and comforted you and strengthened you, which they will do even better than chocolate creams—and then you thaw out and are civil and decent, and you decide, after a few more helpings, that you will go back and dig a few more post holes, although you may have thought that you were quite dead when you came in.

Of course, you will sometimes get tired of beans, just as you get tired of your husband, and your religion and the weather, but take them the year around, husbands, religion, weather and beans—they fill an important place in the scheme of existence, and you learn that here is no real substitute for any of them. (P. S. My address is out S.)

But all beans are not as good as those grown in Oregon, nor are any beans as good as freshly grown ones, for no vegetable seems to fairly perish without showing signs of external deterioration to a greater extent than they do. I mean by this that a bean might look plump, white and youthful after ten years of storage, and might even retain its flavor to some extent, but there would be a toughness that all day cooking would not overcome.

In Colorado, where the short summer season prevented bean growing to any extent, Mexico and Texas shipped in large quantities of the dried product, but a mess of beans meant an all day fire to cook them after they had been soaked all night. The high altitude and the hard water were given as the cause of this, but I believe now that the beans were a hundred years old and petrified and no good to begin with. Added to this the fact that we had beans on wash day (because there would be a fire all day) and the odor of the soapsuds of that old yellow soap I don't see any more—thank God—was more smelly than the beans. In my infantile foolishness I thought that Monday was the driest, cross-st, horriblemst day in the week and by all means should be abolished. Or at least the beans and the washing, as both interfered to a great extent with my personal freedom, for every little while or about a million times anyway, my mother would ask me to put a stick of wood in the stove, and it must have been very evident to her that I preferred to wade in the ditch or to make mud pies.

Well, I am willing to let by-gones be by-gones, having come to a country where neither mud nor water are so scarce as they were in my native state. But I must get back to my subject, which, as you may have guessed by this time, is beans.

Friends, countrymen, All! Plant Beans. And remember, in these days of high cost of everything else, that this humble vegetable will put fat on your bones as surely as education, chewing gum and profanity follow the flag.

GET THEM EARLY, GET THEM GOOD AND GET THEM CLEAN, IMPORTANT

They Are the One, Two, Three of Growing Snap Beans Commercially or for Home Use—Especially Important to Get the Pests Very Early in the Life of the Plants

By C. J. MCINTOSH
CORVALLIS, Ore., Dec. 9.—(Special to The Statesman.)—Get them early, get them good and get them "clean" is the one, two, three of growing snap beans in the home garden for home use or market. The early bean, two or three weeks ahead of the local season free from insects and tobacco stain, not only brings a much better price than either imported article or the full-season lot, but tastes better and is better in every way.

In getting a snap bean ready for the table or market thus early variety and kind have something to do with it, but far more than either of these is the matter of culture. The early kind may be grown for the first crop, while for successions this same crop may be planted at successful dates throughout the planting season, or rather better, I think the later crops may come from the planting of pole beans or limas.

As to Varieties

At any rate I open the bean planting season with enough bills of some good early bush bean, either green pod or wax, to provide the early or pre-season demand. If the extra early demand promises to be strong it has paid me well to make a second planting, lighter than the first, of the early sort. Either the first or second of these plantings is accompanied with a planting of pole beans—Kentucky Wonder always taste better to me than any other and likewise break up well into pieces for canning. Still later in the season a second planting of pole beans is made, and after the weather has made a thorough job of warming up the soils I plant my Oregon limas.

A good soil in good condition and well packed down about the seed is the first thing to be sure of in these plantings. A light loam well supplied with plant food has been the best for me. If the beans are soaked overnight in water the soil is moderately damp they will germinate in good time without extra water. If they are planted dry and the soil is dry I run a small stream of water from the garden hose in a tiny furrow beside the row of beans. This soaks them up well and provides enough water to bring them up good and strong.

Rightly prepared soil will require but little cultivation except what is necessary to keep down the weeds, or to break a crust before it gets dry and hard after rains. All the cultivation my beans get at the early growing stage is an occasional raking or shallow plowing with a garden wheel hoe. There is something else the beans are likely to need a thousand times worse than fussing around with the soils, and that is precaution against later aphid attacks.

The Troublesome Pests

Aphis are the bane of the home-grown snap bean crop in many parts of Oregon. Commercial growers have utilized their past experiences and learned the simple, inexpensive steps that ward off this otherwise most bitter and disconcerting attack. That is, the spray early—early while the plants are just beginning their great growth, even though signs of the intended infestation are almost, possibly nearly altogether lacking.

It is the early aphid that means scores and hundreds later. And these early pioneers know the gentle art of pioneering for the future success of their colonies. They scramble away to the under side of the lower leaves and start their breeding operation—by budding off from "stem mothers," by egg laying and goodness knows how many other mysterious ways whereby a few aphids may become colonies of thousands seemingly overnight. An when these colonies are once developed on the un-

der side of the leaves in hidden places in general, they lose their modesty and sally forth in search of the dainty tidbits of beans—the newest leaves, and the young tender pods just shedding the faded petals.

Of course this is no time for mourning over lost opportunities. On the principle that it is better late than never, it pays big even then to take up arms against the invaders and dislodge them at whatsoever expense of time money and worry may be involved. Yes, and spollation or at least damage to much of the fruit of the vine, the otherwise fine, clean and healthy looking pods. The pods will lack the size and quality they would have but for the attacks of the insects, which have left their mark on the clear shining surface of the pods, now stained with tobacco juice and looking anything but attractive.

Early Work Important

To rout the enemy when so strongly established will take a great deal of material and may re-

quire several applications of spray. The underleaf can be reached only with an angle nozzle spray skillfully manipulated. But thorough work even so late will clear out most of the and make possible a good clean crop of later beans. Yet when one considers the cost and results of postponing the first spraying, he will hardly feel inclined to make the same mistake a second time.

Of course the same principle applies to keeping other vegetable plants free from these pests, but hardly in the same degree except with squash plants. Here as with the bean the early comers find the underside of the leaves for colonization to supply foragers for attacks on the susceptible parts of the plant later. In both cases it pays to get the first comers and to keep on getting them till the big growth starts, when it seems the pests cannot do a great deal of harm.

A little shallow cultivation with ridding up and copious watering are the only steps needed from blossom time on to insure a bountiful crop. By frequent watering with a little raking about of the top soil to keep crusts from forming, the vines may be kept in bearing a long time. This is particularly true if the crop is removed in moderation, a little at a time, rather than waiting till the first crop of mature beans is large and the vines begin to settle themselves to ripen their fruits for seed.

(Mr. McIntosh is the publicity man of the Oregon Agricultural college.—Ed.)

BEANS WILL PERSIST IN GROWING AROUND THEIR STAKES ANTI-CLOCKWISE

An Experience at Growing Beans by a New Comer—Sold About a Hundred and Fifty Dollars' Worth From Half Acre; and It Was Poor Year and Some Mistakes Were Made

Editor Statesman:
A piece of upland had lain idle about four years and was grown up with weeds. This was plowed with tractor and thoroughly dragged late in April, the weeds being well covered, as the soil was in good condition for the plow. After three weeks the field was dragged again, marked in rows forty inches apart, and planted to Kentucky Wonder beans a pace apart in the rows.

There were four thousand hills covering a half acre of ground. One load of edgings, at a cost of fifty cents, answered for stakes as they were set one between each two hills so that it required only two thousand. The beans were cultivated shallow with one horse cultivator three times before they got too large for a horse to pass between. The stakes were sharpened at one end and driven into the ground about eight inches and standing about five feet tall.

The vines were trained when the runners were a foot or two in length, slits being cut on the corners of the stakes with a broad knife blade to hold them. The training was not a very hard job as most of the vines found the stakes all right. Three of us did the training in about a day, as I remember.

As the season was very dry the bean crop was light until the rains that came about August 29, and the usual fair week rain, after which the vines were soon well loaded until frozen down about the middle of November.

The crop was contracted, before planted, to the Oregon Packing company at three and a quarter cents a pound, about a hundred dollars' worth of beans being delivered to the cannery before it closed in October. After this date, enough were sold to the grocery stores at four or five cents to bring the total income on the half acre up to near one hundred and fifty dollars. As we were out only twenty dollars for plowing, seed, etc., we were well pleased with the experiment, especially as, we being new here, some of our friends had sympathized with us and predicted that the beans would not make anything.

Some mistakes:
1. Not plowing in the fall.
2. Not setting the stakes while the ground was still soft.
3. Trying at first to train the vines the wrong way around. They were very obstinate, and persisted in growing around the stakes anti-clockwise—contrary to all my theories.
4. Letting some of the beans get too large for canning by not picking often enough.

E. W. EMMETT
Salem, Ore., Rt. 2, Box 96A,
December 9, 1925.

GRAVELLY LAND IS BEST ON SANTIAM

Mr. Dickens of West Stayton Tells How He Grows Kentucky Wonders

Editor Statesman:
To the Slogan Editor: I plant my beans in rows of four feet apart; plant three feet apart in the row; thin out to three vines to the hill; set my posts 50 feet apart in the rows; put two or three props between the posts to keep the vines from sagging.

I put two wires, the lowest one eight inches from the ground, the top one six feet from the ground. Then I twine them, tie the twine to top wire, come down under bottom wire at each hill, then up over the wire—go along that way. Use the small balls, three ply. The small balls are the best to handle. This is the way I raise the Kentuck Wonder.

Gravelly land is the best. If ground has been in crop for several years, fertilize heavily, if you want a good crop.

J. T. DICKENS
West Stayton Ore., Dec. 8, 1925

DUTCH WINDMILL BOUGHT
THE HAGUE—The windmill at Blaricum, one of the best known old mills in Holland, is reported to have been bought by a New York lawyer. It will be removed to the purchaser's estate at Rhinebeck on the Hudson.

SEND A COPY EAST