

SALEM DISTRICT INDUSTRIES

SIXTH CONSECUTIVE YEAR

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.

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.

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.

FROM THE GROUND UP IN OUR CELERY

The Industry Has Had Wonderful Growth, Through Patient Toil

The principles of successful celery growing are in no place in the world better understood, or more strictly adhered to, than here in the Salem district, and intelligent and thorough experimental work, looking to improvements throughout the industry, are constantly carried on here. With ideal climatic and soil conditions to start with, all these patient and intelligent efforts promise much for the future of the industry here. In the way of producing a superior quality, sent to the mar-

THE GROUND THAT IS ADAPTED TO CELERY. Few growers own land. Most of them lease the land, paying from \$25 to \$50 and more per acre.

Methods of Growing
Now something as to the methods of growing the crop. For early celery we plant the seed in the greenhouse about February 10 and when the plant has attained half an inch in growth it is replanted to the hotbed where it remains until it is six inches high when it is placed in its permanent bed, which is between April 20 and May 10. The ground has, of course, been thoroughly worked several times, plowing, harrowing, discing and chod mashing so that there is not a weed or rough place to interfere with the plant which requires extremely delicate handling, from start to finish. The plants are placed (see cut) six inches apart in the rows and the rows are three feet apart thus allowing room for a horse-drawn

main harvest begins just before Thanksgiving, and ends about New Year's.

The Seed From France
Our seed we secure from France and this costs us \$15 per pound, but that is not a considerable item of expense, since one ounce of seed yields 20,000 plants. We set out 25,000 plants to the acre, selecting only the strongest and best so that it may be said that two and one-half ounces of seed are required to plant an acre.

The Bleaching
Bleaching the finished product requires 14 to 21 days and 10,000 feet of lumber to the acre, which costs \$30 a thousand feet. Our fertilizer for the year runs into thousands of dollars, and this is an expense that must be met annually, for however rich the ground celery is a gross feeder, and fertilizer is one thing we cannot economize on.

Paper and Ribbons
Many tons of wrapping paper are used, the product coming from



Setting the young celery plants in the field

kets in the best possible ways. Back of this are ambition and idealism, promising the constant expansion of the industry. To give the reader an idea of the stages of the growth of the industry from the beginning here, sixteen years ago, and to convey a conception of the toil and care and study required to turn off a quality crop, comparing more than favorably with the best produced elsewhere, the following excerpts from former articles of Roy K. Fukuda, the pioneer of the industry here, and the largest of our growers now and all the time, are given below:

Our showing becomes more creditable when I think of what we had to start with, just mud holes that required much work to make into the wonderful productive place it now is. And just here seems to be our opportunity for development and expansion until we may hope to equal California in the number of cars sent out when we have UTILIZED ALL

the young celery plants in the field cultivator, although a vast amount of work is done by a garden hoe and still much other work by hand, and if you have noticed workmen and work-women setting out the plants, stooping over the long rows, or carrying sprinkling pots of water, you perhaps realized that it was not as much fun as a FOURTH OF JULY PICNIC.

Use Much Fertilizer
After growth has started from this last setting out, trenches are made six inches from the hills into which nitrate of soda is placed, at the rate of 200 or 300 pounds per acre, this item costing \$65 per ton. Also we use 20 wagon loads of barn yard manure to the acre, paying from \$3 to \$5 per load to the farmers for it, so that our fertilizer cost is \$150 per acre. Cultivation must of course be continued without an interlude in order to bring the first celery into market by the Fourth of July. Two persons working industriously may care for three acres. The

the Salem paper mill, and purchased through the Rodgers Paper Company. It also costs money. We also use what to the trade is known as "ribbons," a cotton tape in red and blue indicating the grade, which comes in spools of 1000 yards.

Money for Railroads
A car sent to Omaha, Neb., cost us \$250, while \$75 more is required to ice it, so that the railroads get a lot of money from the industry. But the roads or transportation companies have shown their appreciation of the patronage we have given them. Particularly is this true with the Oregon Electric Company, which erected a magnificent warehouse at Quincy, in size 40x110 feet, and which has a capacity of 15 cars, built especially for us and leased to us for a term of years, and during the shipping season they employ an express and telegraph agent which has greatly facilitated our work.

A Good Neighbor
Now, Mr. Editor, I have gone into detail in this matter of celery growing, from the purchase of seed to the time you find the crisp white stalks on your Thanksgiving table, but it is a big subject and bound to grow larger each year. I try to be a good neighbor and friend, and I have no secrets about the work that I wish to conceal, thus giving my methods that have proven profitable—and as you can see the work pays money not only to the growers, but to the Salem saw mill, the paper mill, the ribbon manufacturers, the fertilizer people, the railroads, the auto truck factories, and the numerous workmen employed in our fields, who in turn spend money with the grocer and clothier.

It is a great industry, and I shall devote my life to making it bigger and better. **Other Industries and Experiments**
(Some readers will be interested to know that the group of people responsible for the beginnings and development of our celery industry have also built up a large head lettuce industry, making car load and other shipments, that is constantly expanding, and has a fine outlook for large growth. Also, that they are experimenting with asparagus, with various varieties, and on different types of soil, with a view to large operations, both for car load shipments and for canning; which may conceivably even have a more stupendous future than the celery industry. And the same group of growers are also experimenting with other vegetable lines, with a view to commercial expansion.—Ed.)

the crop, which is not counting the number who find employment all the way from grower to consumer, as we require the services of trucks, railroads, lumber mills, ribbon factories, paper mills, and a considerable activity along the grocery line may be noted when it is remembered that our 250 growers must buy food for their families.

A Million Dollar Industry
I merely mention these things to show that the million dollars annually which the celery industry brings to this section of the Salem country, does not all go into our own pockets, but is very widely distributed, all of it at home, except what we pay for imported celery seed. This costs us \$15 a pound and comes from France, but it is not a considerable item since one ounce will yield 20,000 plants, and it requires only 25,000 plants to the acre.

At The White House
As stated very widely in the

THIS WEEK'S SLOGAN

DID YOU KNOW that Salem is the market center of the coming most extensive celery growing district in the United States; that we are already far ahead of any other section of Oregon or the Pacific Northwest in the industry; that our growers produce and pack here the finest quality of celery grown in the world; that they get \$1 a crate and more above the price paid the California growers for their best celery; that this difference alone means a handsome profit to our growers, and must of necessity result in the steady growth of the industry here; that, for the man with the right kind of land, some capital, and a great deal of industry, there is room and certain fortune here in celery growing; that there is a welcome here for more and more celery growers, and that celery growers in other sections can afford to abandon their places and come here, where they can grow quality celery commanding \$1 a crate and more premium?

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

- (With a few possible changes)
 - Loganberries, October 1
 - Prunes, October 8
 - Bullying, October 15
 - Plax, October 22
 - Filberts, 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
 - Splanch, 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
 - Rugs, 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
- (Back copies of the Thursday edition of The Daily Oregon Statesman are obtained. They are for sale at 10 cents each, mailed to any address. Current copies 5 cents.)

MARKETED OUR CELERY DIRECT IN TWENTY DIFFERENT STATES LAST YEAR

Besides Sending Some to the Dominion of Canada—Nebraska, Minnesota, Iowa and Illinois Were the Heaviest Consumers, With California, Texas, Missouri, Montana and Kansas Good Customers—We Grow Quality Celery

Editor Statesman:
A great deal has been written about the celery industry, but I will try to touch on some of the most important parts that bear on the growth of the industry in this section. **On the rich beaverdam lands of Lake Labish** we have an advantage over every other section producing celery in Oregon. There is



Some Labish Celery ready for harvest

plenty of water in this land in the form of natural springs which will see the crop through any drought that we have ever experienced, and celery takes a good deal of water during the dry part of the summer. The best celery authorities tell us that with plenty of fertilizer and water any ground in this climate will grow celery, but in order to grow it for commercial purposes it is necessary to grow it where the cost of fertilizer and cost of supplying water is low as possible. **Produce Quality Celery**
While we have a natural ad-

SEND A COPY EAST

CELERY AS SEEN BY THE STATION FORCE AT BROOKS, SHIPPING POINT

The Car Lots Go to Twenty States and Canada in Cold Storage—People of Florida May Eat Celery from Labish Meadows in Crisper Condition Than When It Leaves the Garden—It Is the High Quality That Brings Repeat Orders From Far Places

"Meadow Brand" celery is getting a reputation. When it is considered that car loads of this product went into twenty different states and into Canada, many of which districts not only are great celery producers, but pride themselves on their quality, it is small wonder that we take a certain pride in having the output move through our station. Upon every crate is a brand. This cannot be said of any other Oregon celery. The brands, since the first shipments made in 1915, have changed slightly from season



Loading a car with celery for shipment at the Southern Pacific station at Brooks

to season, but the address, Brooks, Oregon, is always shown. Although no shipping point has been established that would be an exact center of the Labish production territory, Brooks is as near that point as seems necessary where the excellent highways and roads leading here, already constructed and in the making, are taken into consideration. The facilities for handling the smaller lots which generally move by express have proven adequate.

NOW THE PUBLICITY MAN OF THE OAC GROWS CELERY FOR HOME USE

He Admits That He Has Made Some Failures, But He Will Not Admit That He Cannot Go Ahead and Do as Much as Any Other Man With Plants of Any Kind—There Are Several Celery Problems

(By C. J. MCINTOSH)
Production of home grown celery certainly has its drawbacks, and it is one of the few home garden products likely to be inferior to the market article. Another thing is that the inexperienced grower is likely to encounter an entire failure or so before he learns the gentle art of getting the right seed strain, giving the plants the right culture, taking care of the health of his plants, and blanching up the bunches for a first class product. The home grown article has the advantage of being accessible in quantity desired and in the freshest possible condition. It may be produced at less cost than the market quotations, and, most of all, its production is a challenge to the ambitious home gardener who if he is as cock-sure of his ability as the amateur ought to be will never say die when it comes to competing with the professional. As to seed, the home grower may make use of his favorite seed dealer—every real enthusiast has a de-

their journey, takes "service" alertness and cooperation.

Following the Cars
It frequently happens that when a car of celery is "rolled" that the jobber to whom it is consigned wishes to place it elsewhere than originally intended when the car was billed. This information is given at once to the railroad at the shipping point, whereupon the car is traced by wire and the necessary change made with no delay to the cargo. The exact location of cars carrying this type of freight is known at all times, so that a task that at first thought would seem enormous when one thinks of the thousands of cars of oranges, grapes, melons, lettuce and such like produce, is not such a difficult matter with the modern system of efficiency.

Is Interesting Work
It is a pleasing experience to watch the loading of a car of celery. Coming up from the fields crated in truck loads they are unloaded and checked according to their sizes and the grower's number. This may be put into the warehouse where it is to be reported or directly into the car on the team track. Enough of them are weighed to get a fair average, for it is impossible to assess freight charges, as the ice varying from time to time makes weighing the car on the railroad scale impracticable. A tier of twelve crates is piled next the ice in the end of the car, each row of four being strapped together by specially cut lumber 2 in. x 2 in. and nailed so that they will not shift. Tier upon tier comes until the doorway is reached, where is left a small air space for ventilation. As four crates do not fill the width of the car, there is ample space around each for the cold air to circulate, and one mission of the wood straps is to keep these spaces uniform. Across the larger space in the center, braces are nailed endwise so that even with the ordinary handling of the cars during the many switching moves there is no chance of the crates loosening and becoming damaged.

Gives Thanksgiving Thoughts
Celery when confined, as in the tight car, gives off a pleasing odor, which, with the dampness of the icy air, makes one think of autumn days and a Thanksgiving plate.

It is remarkable how long a stalk of celery, properly cut and packed, will retain its original crispness and succulence. In the latter part of the season it has been known to stand two weeks or more in a warehouse, none too cool, without showing any deterioration save perhaps a slight yellowing of the leaves. It is this quality that makes it possible for Floridians to taste real celery, the kind grown on the Labish Meadows. C. V. ASHBAUGH, Agent for the S. P. Co. Brooks, Ore., Jan. 19, 1926.

creases many times the chance that celery will seed instead of stalk. I apply water as needed in ditches far enough from the plants to keep free water off of them but not enough to reach the feeding roots. As soon as the top of the ditch dried out I ran the rake on the wheel plow over it to prevent encrusting. If the sun gets very hot I put garden benches over the rows. When nearly grown the plants are brought up for bleaching. Foot boards of convenient length are put on each side of the straightened plants and held at the right distance at the top by means of narrow cross slats with holes bored for large nails dropped outside the boards. The slats are nearly a foot long with enough holes to permit bringing the boards as close together as feasible without bruising the plants. The crop usually bleaches in about three weeks, so it is best to bleach in sections as needed.

My experiences with disease control has not been satisfactory, as I have not succeeded so well with the dust treatment which in general has proved more satisfactory than the liquid forms. It is my belief that failure has been due to imperfections that I might have removed by more careful work, and I am certainly minded right now to proceed with the dust forms until I succeed with them or learn definitely that I cannot. And what confirmed home gardener such as I ever conceded that he could not do anything with plants that anyone else can do? Corvallis, Ore., Jan. 18, 1926.