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One man's effort will not build a community

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JIM LINN HAS A DREAM PLACE IN THE MAKING, ON HIS VINEYARD FARM HERE

He Expects to Build a Country Home on His Land, Less Than Fifteen Minutes by Automobile From the Heart of Salem, But in a Quiet and Secluded Spot Surrounded by the Surpassing Beauties of Nature, and Away From the Noises of the City

The Slogan editor has for several years been making reference in the annual Grape Slogan number of The Statesman to the vineyard of J. R. Linn, to his family "Jim Linn," and so known by a wide circle of friends. Mr. Linn is one of our most consistent boosters of the grape industry. He believes this industry has a big future here. He sees much development from year to year. He 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.

Mr. Linn is already making plans for a comfortable country home on his grape farm. He expects to build this home with wide porches, with an outlook over the sweep of his vineyard and other fruit trees. He is already assisting nature in making a beauty spot out there. He expects to have other kinds of fruit, and he plans trees, shrubs and flowers. He is already keeping some of his registered Jerseys there, especially the young stock. Mr. Linn, with easy driving by automobile, can reach his vineyard home in less than 15 minutes, from the Marion hotel, in the heart of Salem. When he is there, he is off the main road, in a quiet place surrounded by his acres, away from the noises of the city; in a spot already beautiful with natural growth, on land that has gentle slopes and rolling hills. So Mr. Linn has a dream home, and he expects to make his dream come true. He is already making improvements and laying plans and carrying out schemes of cultivation looking to that end.

When Mr. Linn was a number of years younger than he is now, he was on the payrolls 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 the farm of Jack London, the great novelist, and near one owned by Dr. Donnelly, mayor of San Francisco and who 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 path of land that was formerly grown up to oak grubs and wild things of the woods. He set out his grape vines in the spring of 1915; Concord and Wadens, which he got from New York. The Wadens 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 bellising system and the layering system. The grower can produce more grapes to the acre with the layering system than either of the 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 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 vine'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 ground. 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 in growing the year before of two or three vines about six feet long, from the parent stump; then the covering of 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 distinct 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 scale of wages is higher than that now, but, even so, the expense of harvesting grapes is low 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 hears more and more inquiry concerning grape growing in this section. Scarcely a day passes that he does not have some one coming to make inquiry concerning getting a start in grape growing. And growers are giving their grapes good attention now; taking care of the vines and keeping up the soil fertility. What is finer, he asks, than a grape arbor, giving beauty and affording shade, while making a good return for its care? Mr. Linn says not to set out the European varieties here. They are all right in California, where the summers are hot, but they will not ripen properly here. Set out the Concord, Worden, Campbell's Early, Niagara, etc.; the American varieties; the Concord varieties; the kinds that make the grape juice of commerce; the Hudson river varieties. They will do just as well here as they do in the districts where they are grown over the wide areas for the leading grape juice factories. Grapes also make very fine vinegar and they are largely used in jelly making in both domestic and commercial volume. Mr. Linn believes we should have grape juice factories here, and that we will get them if we keep on growing larger quantities of

the right varieties. Why not? You can pick grapes for \$2 a ton; while it costs \$40 a ton and more to pick our berries. And grapes now sell for around 5 cents a pound, of \$100 a ton. They can be produced at a profit here at lower prices. There are a number of growers in the Salem district who make their livings from grape growing. Their vineyards are becoming more valuable with every passing year.

Mr. Linn says grapes are practically immune from pests and diseases, that is, with proper pruning and cultivation. Everything depends on pruning and cultivation. He says grape vines are more pleasant to work with than the fruit vines that have thorns, and the picking of the fruit, too, is a more pleasant task with vines without briars.

Mr. Linn also grows some grapes on Willamette river bottom land, on his hop farm five miles below Albany, on the Benton county side of the Willamette. He also grows there some wonderful Bing and Lambert cherries, and some asparagus that Frank, the Marion hotel chef, says is the finest he ever prepared; better than the best he can buy in the markets from either local or distant fields.

TIMELY HINTS OF OAC SPECIALISTS

The Asparagus Beetle; and Strawberry Culture; Aphid Control, Etc., Etc.

(The following timely hints are contained in current bulletins of the department of industrial journalism of the Oregon Agricultural college:)

Asparagus beetles, recently introduced in Oregon, are causing serious damage to the new asparagus shoots at this time, reports Don C. Mote, entomologist of the Oregon Agricultural college experiment station. A few plants left uncut attract the beetles which are then controlled with lead arsenate spray, one ounce to one gallon of water, or with dust. After the cutting season is over a spray or dust of lead arsenate, two or three applications at 10-day intervals, gives good results.

Deep plowing and thorough working of the soil to a good depth before planting are essential on permanent plantings of strawberries in Oregon, as the first deep plowing will be the last time deep cultivation can be had. A loose, friable soil, which can best be obtained by planting after a rotation of crops and immediately following a cultivated crop, has been found by the Oregon Agricultural college experiment station to be best suited for strawberries.

Says an Oregon Agricultural college bulletin: An aphid today may mean 500 tomorrow. Careful spraying with nicotine sulfate three-fourths of a pint to 100 gallons of water and four pounds whale oil soap or three pounds laundry soap helps prevent injury. For smaller amounts use one-half tablespoon nicotine sulfate and a piece of laundry soap about one inch square in one gallon of water. The white eggs found among the aphid colonies are the gardeners' friends. As soon as these eggs hatch the repulsive looking larva of Syrphid flies eat from 10 to 20 aphids a day but do not feed on the plants. If live aphids are still found 24 hours after applying the first spray a second spray is advisable. The pink and green aphids on roses are hardest to kill. By increasing the amount of nicotine to one to one and one half pints per 100 gallons of water, effective results are obtained. Fewer aphids are killed after they have curled the leaves and are settled comfortably on the inside. Nicotine dust applied in warm weather aids in their control.

Sixty graduates in agriculture from this college are teaching in Oregon high schools, 23 of whom are in Smith-Hughes agricultural work. The college employs 45 graduates including 13 county agents, nine experiment station specialists, nine extension service specialists and 14 men on the instructional staff. Farming itself, however, still absorbs the greater portion of the agricultural graduates.

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MOST EXTENSIVE GRAPE GROWERS IN THIS SECTION, THE FIALA VINEYARDS

Should Have Better Than Seventy Tons to Harvest This Year, of Table Grapes, to Be Sold in the Markets of the Pacific Northwest--The Fialas Have Been Producing Grapes Here for Twenty-seven Years

The Fiala family has been growing table grapes for the markets of the Pacific northwest for 27 years. First it was Frank Fiala, since deceased, who started the vineyard. Now his son, Arthur J. Fiala, carries on the business. Mrs. Frank Fiala, a fine refined southern lady, born in Alabama, ably assists. Mrs. Arthur J. Fiala is an efficient helper in the work of the Fiala operations. The vineyards are something of a family affair, like a close corporation, with each member contributing a share of sympathetic work. They are the "Fiala Vineyards," and have been all along. That is the trade name, the good will name, established by the furnishing of a superior product throughout all these years, and with an increasing volume almost every year.

The Fiala farm is located just three miles from the Salem end of the steel bridge that spans the Willamette. It is just a mile east of the Wallace road, in Polk county, and it is near the river; rich bottom land. There is in all a fraction over 32 acres of land on the Fiala farm. It is the third farm south of the big Wallace orchards.

Their Own Variety
The Fiala vineyards produce only one variety of grapes. It is a sport of Campbell's Early. It is produced nowhere else on earth. It was originated on that farm and has been kept there. Big prices have been refused for cuttings, but no sales have ever been made. The "Fiala Vineyard" grapes are table grapes. They are blue black, and they have a delicious flavor that is all their own. They make a fine appearance in the markets. They are largely sold in fruit stands at Seattle, Tacoma, Olympia, and all up and down the northwest coast, as far as Coos Bay and father. They are sold by the growers direct, a goodly portion of them. Some of them go to commission houses, like the Pacific Fruit company and the Ryan Fruit company. They go to market in 24 pound lugs, packed at the farm, and everyone branded, "Fiala Vineyards." The same trade takes them year after year, and prizes them for their delicious flavor.

Starting with a small number of vines, the acreage has grown till it is now about 16 acres of grapes. At first there were several varieties. But they have all been discarded, excepting the one Fiala kind. With the exception of two or three old vines, the Fiala plantings represent all ages of vines, from 27 years down, being the present season. An adaptation of the Kniffen system of training and pruning is used. But there are many variations of this system, and the Fiala way is a thing of itself. Only one wire is used, and the vines are trained high; as high as an average man's head, in order to get the maximum of sunlight. The Fialas like that system, for their location, in or-

der to get the most delicious and marketable grapes.

Looking For a Good Crop
They are looking for a good crop this year. It should be better than 70 tons. The prices start in at about 10 cents a pound, and wind up at the end of the season at about 6 cents. Does this pay? The answer is that the Fiala vineyards are being increased in acreage and production every year. There is a good deal of expense. Help must be kept the year through. There must be constant cultivation, training, pruning, fertilization. At picking time, labor is supplied from the nearby farms and from Salem. The pay is by the day.

The old vines are, of course, the heaviest bearers. A grape vine keeps on getting bigger and bearing more fruit every year, almost indefinitely. On the Clyde La. Pollette place at Wheatland, a few miles below the Fiala place, on the same kind of river bottom land, there is a grape vine over 50 years old, as big as a man's body at the base, and bearing nearly two tons of grapes each year. There are grape vines known to be 200 to 300 years old.

The Fiala grapes are not wine grapes, in the common acceptance of that term. They are table grapes. But they make a wonderfully fine quality of grape juice. As fine as any one ever tasted; finer, experts think, than the grape juice made in the lake states and sold in the markets out here. There are possibilities here; a chance to build up a great grape juice business, centered in Salem, and supplying our coast markets, and outside markets, too. Capital should be enlisted in this project, or it might be started and carried on cooperatively. It will come.

Ten Acres Asparagus
The Fialas are also asparagus growers. They have 10 acres in asparagus and they are supplying now a fine quality of this delicious vegetable to Salem and outside markets, though their patch is new. That land seems well adapted to asparagus growing.

There is something to think about here. With a small tract of good land, in a quiet out of the way place surrounded by the beauties of nature, here is a family established in a business of its own, producing a commodity that is

commanding a wider market every year; a business built on quality, rooted to the soil; giving independence and an annually increasing competence. It is an enterprise that may be duplicated indefinitely; that is being duplicated in this land of diversity and country of opportunity, in many specialty lines; destined to make of the Salem district the richest and most contented section of all the world.

The Fiala vineyards are the most extensive in the Salem district, so far as is known to the Slogan editor.

They go to show that grapes will do well in nearly any location of the Salem district; on most any kind of soil we have.

GRAPES FOR THE HOME BY GOOD AUTHORITY
(Continued from page 8)

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 until that time, or even until the buds have started, it is better to do it than not at all.

The removal of foliage from the growing vines is not to be recommended. Grapes ripen best where the fruit is in the shade. Besides, the leaves are needed by the vines the better to carry on the growth processes necessary for the maturing and ripening of the fruit. A thing that can be practiced to good advantage, however, is thinning of the fruit, for with any system of pruning and training, a vine often produces more fruit than it can mature properly, in which case the poorest 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 of the remaining bunches.

GORDON E. TOWER,
Salem, Ore., April 20, 1926.

(Mr. Tower is orchardist for the Oregon state hospital (asylum for the insane), and he is good authority on grape growing or other orchard methods.--Ed.)

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Rubber Situation Now Worrying Tree Fancier

CARPINTERIA, Cal. -- Thomas W. Ward, 91 year old tree fancier, is not worried by the rubber situation.

An immense rubber tree with branches and trunks fairly oozing rubber, stands in his yard. It is 70 feet high and has foliage so dense that it is almost impenetrable.

The yard about his home is a field for scientific study. Many rare varieties of shrubs and trees thrive there. Unusual species of trees are an Australian she-oak, a beefwood, a Norfolk pine 75 feet tall and a Lagunaria, which when loaded with pink bloom, attracts

veritable swarms of humming-birds.

Notable in the tree collection is a Torrey pine, 100 feet tall with a circumference of 12 feet at the base. Mr. Ward planted the tree in 1890 when it was only six inches high.

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