

SALEM DISTRICT INDUSTRIES

SEVENTH CONSECUTIVE YEAR

THE DAILY STATESMAN dedicates two or more pages each week in the interests of one of the fifty-two to a hundred basic industries of the Salem district. Letters and articles from people with vision are solicited. This is your page. Help make Salem grow.

OREGON BECOMING A GREAT CELERY STATE, MARKETING ITS CROP IN THE EASTERN CITIES ON ITS HIGH QUALITY

A Very Complete and Able Article for This Annual Celery Slogan Edition of The Statesman by the Highest and Best Authority We Have, Prof. A. G. B. Bouquet, Head of the Department of Market Gardening at the Oregon Agricultural College

Editor Statesman: Oregon has unusually favorable conditions for growing excellent celery, and while the industry of producing and shipping has not yet reached the proportion of some other states, yet the business is growing and the crop is finding greater outlet and wider recognition each year. The high quality of the product is largely responsible for this condition. Establishing a reputation for a high class and excellent quality celery that will cause business to expand and sales to increase has been the ambition of celery growers of the state. That this object has been attained is attested by the fact that in but a few years the growing of celery has developed from express shipments to the present volume of business that now consists of shipping many hundred cars yearly to eastern markets.

Three Celery Districts
The celery growing areas of Oregon are divided into three distinct sections, Lake Labish, near Salem in Marion county; Troutdale on the Columbia slough land of Multnomah county; and Milwaukie, eight miles south and adjacent to the Willamette river. The soil types in these three places are distinctly different: the Troutdale soil being a dark brown, sub-irrigated sandy loam; the Milwaukie land being mostly heavier dam, while the Salem soil is a drained lake bed with a typical peat substance.

The Right Soils
There are many thousands of acres in the state of Oregon capable of growing fine celery, but the acreage should not expand in such a way as to hinder the possibility of satisfactory marketing. Certain kinds of soil produce the best results, particularly the type of soil mentioned as prevailing in the districts as mentioned above. The soil type has a very definite bearing on the size and quality and ability of the product to stand up, which is necessary if celery is to be shipped any long distance. One often hears of the celery as being large and well blanched but they also many say that it does not stand up as it should and therefore loses a lot of its value.

And Climatic Conditions
Climatic conditions must be right to produce celery of the best flavor and quality. In sections of western Oregon freezes seldom occur before Thanksgiving. There is a noticeable lack of extreme summer temperature and the cool and moist fall weather is conducive to the formation of fine quality celery.

Growing high class celery is largely dependent on the quality, fineness and uniformity of the seed strain. Some growers have made it a practice to try various grades of Golden self-blanching Golden Plume in order to ascertain what sources of seed will give the best satisfaction. Golden Plume is grown but little in comparison with the Golden self-blanching, which is mostly of the tall strain. A good strain of seed will produce celery that is large, firm, very compact, erect, vigorous and blanching well with a fine golden heart. It should also be free from excessive suckering.

Produce Two Crops
There are usually two lots of celery grown so far as season is concerned, the early and the main crop. For the early crop, seed should be sown about February 15th to March 1st under glass and the plants cared for under glass until about the first of May, when the seedlings are transplanted to the field. The main crop is started about April 10th to 15th in outdoor seed beds and the plants are handled but once, namely into the field during June. The first late celery is set in the latter part of May. Seed for the main crop are planted in the top soil is usually in order to have a fine crop.

Fertile Soil Vital
Fertilization is a vital factor in producing fine celery. Most growers plow under all celery manure from the year before and 15 tons of sheep manure and an additional 500 pounds of superphosphate and 200 to 300 pounds of potash. Some growers dress with 100 pounds of soda, and in other 50 pounds of salt per acre. The use of blight control stages of the growth of celery is being realized by more and more growers. Seed or spraying which a

few years ago was not given much consideration is now a regular practice. The growers maintain that if they have good clean plants to set that they have started out right to control the blight. Growers have varied their blight control between spraying and dusting. The former was used several years ago and dusting was later employed. Now sprays are being used again, being rated cheaper and fully as effective. "Nicodust" is used to control aphids, which were comparatively sparse in 1926, but in some past years have been almost as deadly in their work as the blight. Wherever blight is doing damage one can usually attribute the presence of it to failure to spray or dust early enough. Some growers have not yet learned the lesson of prevention being better than cure. When the blight begins to have the upper hand it is a long, hard fight to cope with it, and usually the grower loses. Thorough spraying of plants in the seed beds followed by others after the plants are set out is more than half the battle for cleanliness. Blight plants are reduced in vigor, in size and market grade, and themselves are a menace to adjacent fields which may be clean.

Our Celery Uniform.
It has been a noticeable feature of the celery produced in these districts that it is exceptionally uniform in height and growth. This may be attributed to several factors, among which is that the plants are set out smaller than in other growing areas, which tends to a greater uniformity, and again, plants are selected for their uniformity and vigor when they are transplanted.

The average crop receives about six to seven cultivations. There is also some necessary hand weeding and hoeing, which are listed in cost items to be found below. As to irrigation, the irrigation of celery fields comprises three methods—sub-irrigation, over-head and ditch or furrow system. Land that is situated low enough can be very nicely sub-irrigated, which is the most desirable form of applying the water. Open ditches which are four rods apart receive the water from springs and the water seeps through the soil sub-surface permeating the entire area. This method is ideal for keeping the leaves dry and the roots well supplied with moisture. Overhead pipes are used for areas that are too high to properly sub-irrigate. The pipes are usually set up about four times during the season, the water running about twelve hours at each setting. The overhead system makes it imperative that a complete program of blight control be carried out.

The Blanching.
Blanching celery with lumber is almost a universal practice. The important factor in the work is to closely watch the length of time necessary for the boards to be removed from the plants. Too early removal of the boards leaves the outer stalks partially green. This is an undesirable color of the product and shows up plainly when it is crated. On the other hand, too late removal of the boards gives a partially spoiled product. Fourteen to eighteen days are usually sufficient to produce a finely blanched color and to make the heart lengthen and become an attractive golden yellow. The bunch is still very solid and in fine shipping condition. One by ten inch lumber is used for the early, shorter celery and for the later celery one by twelve inch lumber. Well blanched celery in the crate is very much more attractive than that which is partially green, and the grade on the latter is reduced accordingly by the government inspectors.

The Shipping.
Getting the celery out of the field and into the crates requires certain definite operations. First, the separating of the bunch from the roots just below the ground or the base of the stalk; next, the rapid pulling off the suckers and undesirable stalks so as to leave a trim and tightly fitting bunch. Most cars of celery that are shipped are in crates rough or unwashed with the root being done at destination by the wholesalers and retailers. Suckers are very much worse on some strains and varieties than others and where they are numerous they entail an added burden and cost in trimming and the number of grade one bunches is reduced. Celery that is to be shipped is packed in the field directly fol-

Dates of Slogans in Daily Statesman

(In Weekly Statesman)

(With a few possible changes)
Loganberries, October 7, 1926
Prunes, October 14
Dairying, October 21
Flax, October 28
Filberts, November 4
Walnuts, November 11
Strawberries, November 18
Apples, November 25
Raspberries, December 2
Mint, December 9
Beans, etc., December 16
Blackberries, December 23
Cherries, December 30
Pears, January 6, 1927
Gooseberries, January 13
Corn, January 20
Celery, January 27
Spinach, etc., February 3
Onions, etc., February 10
Potatoes, etc., February 17
Bees, February 24
Poultry and Pet Stock, Mar. 3
City Beautiful, etc., March 10
Great Cows, March 17
Paved Highways, March 24
Head Lettuce, March 31
Siles, etc., April 7
Legumes, April 14
Asparagus, etc., April 21
Grapes, etc., April 28
Drug Garden, May 6
Sugar Beets, Sorghum, etc., May 13, 1927
Water Powers, May 20
Mining, June 3
Land, Irrigation, etc., June 10
Floriculture, June 17
Hops, Cabbage, etc., June 24
Wholesaling and Jobbing, July 1
Cucumbers, etc., July 8
Goats, July 22
Schools, etc., July 29
Sheep, Aug. 5
National Advertising, Aug. 12
Livestock, August 26
Grain and Grain Products, Sept. 2
Manufacturing, September 9
Automotive Industries, Sept. 16
Woodworking, etc., Sept. 23
Paper Mills, Sept. 30
Summary, Oct. 7

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

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 a 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?

LABISH CELERY INDUSTRY GREW FROM 2000 PLANTS IN 17 YEARS TO OUTPUT OF 367 CARS LAST YEAR

It Is Headed to the Stature of a Million Dollar Annual Cash Return Industry, With a Great Deal Larger Yearly Cash Turnover Before Very Long—Preparing the Soil and Making It Richer—Much Painstaking Labor—The Industry Is Starting a Celery City

By ELLA McMUNN

When President Coolidge ate Oregon celery, or more specifically, Labish Meadows celery at Thanksgiving time, and pronounced it "Most delicious," the dream of more than a score of years was realized in this culminating honor which drew the attention of the world to this million dollar industry that has sprung into being upon what was once abandoned marshes.

Beginning in 1909 with 2,000 plants that covered possibly one-third of an acre, there are now 256 acres under cultivation in the Brooks section, from which point 300 cars were shipped of the 1925 crop, going to markets in twenty states and Canada, several of which are celery growing districts embraced in the country between Montana and Texas, and as far east as Florida. The 1926 crop totaled 367 cars.

Prohibition and the decline of hop raising were important factors in the growth of the industry, since some of the most skilled of those raising "beer berries" turned their attention to more remunerative forms of agriculture. And here it was found that the celebrated stone that the builders rejected became the cornerstone of the industry; for marsh and beaver dam lands, too hopelessly soggy for anything else, were found to be ideal for celery growing, as the underlying moisture from hidden springs supplied the element to

make the product superbly crisp and delicious.

A Big Undertaking.
The marsh, however, had to be drained and tilled, and this was no inconsiderable task, as the several thousand acres in the area known as Lake Labish require a canal of sufficient depth to carry off the water poured into it from the lateral ditches and tile drains to keep

Air Painting DONE WITH A GUN
M. B. Sanderson
1144 North Cottage

C. J. PUGH & CO.
Manufacturers of
Canning Machinery; Graders, Trucks, Etc.
550 S. 21st St., Salem, Oregon

Keep Your Money in Oregon—Buy Monuments Made at Salem, Oregon
CAPITAL MONUMENTAL WORKS
J. C. Jones & Co., Proprietors
All kinds of Monumental Work
Factory and Office
2216 S. Com'l., Opposite I. O. O. F. Cemetery, Box 21
Phone 659. SALEM, OREGON

GIDEON POLZ CO.
Manufacturers of
VINEGAR SODA WATER
Fountain Supplies
Salem Phone 26 Ore.

Oakland Pontiac
Sales and Service
VICK BROS.
High Street at Trade

Hunt's Quality Fruits
Hunt Brothers Packing Company
Canned Fruits and Vegetables
Main Office:
2 Pine Street, San Francisco, California
Branches:
California—Hayward, San Jose, Los Gatos, Eureka
Oregon—Salem, McMinnville, Albany
Washington—Puyallup, Sumner



*Setting the young celery plants in the field

it moving toward Pudding river, a stream of such slight fall to it that it frequently runs "the other way" when high water from the mountains puts an impediment of driftwood across it.

Nor was a surplussage of water the only element to be guarded against, for fire was as ready to fall upon it as was the water, since the soil is composed of vegetable matter, and while resembling soot in blackness and weight, many acres lost a component part of its vitality in the early days when farmers, burning stumps or brush, allowed dirt fires to go unchecked.

Preparing the Soil.
The ground for celery growing is all but sifted, being very thoroughly plowed, harrowed and disked, after which it is rolled in preparation for the plants which have been started in a greenhouse about February tenth, and which are ready for the open ground April first, although outside seed beds of vastly greater dimensions and capacity are used for the later plantings. These outside beds are covered with burlap, and kept moist by sprinkling, until the seed sprouts, since only a thin film of dirt is ever put upon the seed and this could not retain sufficient moisture for germination.

When the little plants have reached about an inch and a half in height, they are set out in rows, six inches apart in the row, and the rows made three feet apart to allow for a horse drawn or motor-propelled cultivator to operate, although hand tools are a general favorite in dealing with this most delicate, yet supremely delicious vegetable.

Painstaking Labor.
Previous to the setting out of the plants, which is done entirely by hand, owing to the brittleness which makes machine distribution impossible, the ground is thoroughly soaked by an ingenious device, consisting of a forty-foot gas pipe, plugged at the ends and holes made for sprinkling the young plants, or rather the space to be occupied by them in the row. Water is pumped into the contrivance from the drainage ditches by means of a hose, the gas pipe being supported at either end on wheels and propelled by man-

F. G. LUTZ NURSERY
We plan and plant (free of charge), for homes, large or small, all kinds of ornamental shrubs, perennials and rockery plants. Landscape work.
1809 Market St. Phone 1608-R

CAPITAL CITY CO-OPERATIVE CREAMERY
BUTTER-CUP BUTTER
"Known for its QUALITY"
Buyers of Best Grade Cream
Our Method: Co-operation
Our Ideal: The Best Only
137 South Commercial Street
Phone 299

GIDEON POLZ CO.
Manufacturers of
VINEGAR SODA WATER
Fountain Supplies
Salem Phone 26 Ore.

DIXIE BREAD
DIXIE HEALTH BREAD
Ask Your Grocer

SEND A COPY EAST

power, since horse's feet would make unsightly holes in the ground at this time. All this, of course, is only upon the larger plantings, as the smaller growers still depend upon the hand watering pot, which requires a continuous line of laborers moving with five gallon sprinklers toward the men (and women) engaged in placing the plants in the ground.

After growth has started in the field, trenches are made six inches from the "hills," into which nitrate of soda is placed at the rate of 200 to 300 pounds per acre, this item of fertilizer costing \$55 per ton, and to this expense is added twenty wagon loads, of barnyard fertilizer, secured from farmers at the rate of from \$3 to \$5 per load, and which brings the enriching element up to \$200 per acre. Cultivation is continuous from the time of setting out the plants, until the first crop is ready for market about the Fourth of July, and continuing until New Year's, with the heaviest shipments just previous to Thanksgiving.

When the plants have reached a height of 18 inches, which they do in the first three months of their growth, they are bleached, this process requiring about three weeks' time. Boards, an inch thick and ten inches wide, are used, and being a considerable item of expense, but which needs to be repeated only at intervals of several years, as the boards are used repeatedly. Five tons of wrapping paper were used to prepare this crop for shipment and 60,000 yards of ribbon or cotton tape for tying purposes, blue being first and red indicating the second grade or size of celery.

Seed Comes From France.
The seed is the only thing not "made in America," although some Philadelphia seedsmen are offering the growers an opportunity of testing American-grown seed in

W. W. ROSEBRAUGH COMPANY
Manufacturers of Warm Air Furnaces, Fruit Drying Stoves, Smoke Stacks, Tanks, Steel and Foundry Work, Welding a Specialty
17th and Oak Sts., Salem, Ore.

F. G. LUTZ NURSERY
We plan and plant (free of charge), for homes, large or small, all kinds of ornamental shrubs, perennials and rockery plants. Landscape work.
1809 Market St. Phone 1608-R

CAPITAL CITY CO-OPERATIVE CREAMERY
BUTTER-CUP BUTTER
"Known for its QUALITY"
Buyers of Best Grade Cream
Our Method: Co-operation
Our Ideal: The Best Only
137 South Commercial Street
Phone 299

GIDEON POLZ CO.
Manufacturers of
VINEGAR SODA WATER
Fountain Supplies
Salem Phone 26 Ore.

DIXIE BREAD
DIXIE HEALTH BREAD
Ask Your Grocer

SEND A COPY EAST

a small way. France has thus far supplied the seed, as the germinating qualities have been considered higher than that raised elsewhere. For this importation \$15 per pound is paid, but as one ounce will produce 20,000 plants, of almost enough to plant an acre, this item of expense is not considerable.

Trucks convey the celery to local markets, while the steam and electric roads look after the long hauls, iced refrigerator cars going out from the little village of Brooks, and with only stops long enough for re-icing moving as fast express to all the metropolitan markets in America.

Tokuto City.
All of the celery grown in commercial quantities in the Lake Labish region is by members of the Labish Meadows Celery union, a Japanese-American organization composed of 40 men, of which Roy Fukuda is president, Charles Ogura, treasurer, and Ronald E. Jones, manager. Between Brooks and Salem there has sprung up a little town of the workers, known as Tokuto City, where there is a

OIL-O-MATIC
What Is It?
— SEE —
THEO. M. BARR
Phone 192

L. B. DUNSMOOR
Salem Wicker Furniture Manufacturing Co.
—We Sell Direct—
Genuine Eastern Best Quality Furniture
Repairing, Refinishing, Upholstering
2218 State St., Salem, Oregon

T. A. Livesley & Co.
Largest Growers, Shippers and Exporters of
PACIFIC COAST HOPS
Offices: Salem, Oregon and San Francisco, California

Oregon Pulp & Paper Co.
— Manufacturers of —
BOND — LEDGER — GLASSINE
GREASEPROOF — TISSUE
Support Oregon Products
Specify "Salem Made" Paper for Your Office Stationery

SHIP BY WATER and SAVE THE DIFFERENCE
SALEM NAVIGATION CO.
STEAMER "NORTHWESTERN"
OPERATING ON A REGULAR SCHEDULE—Handling Merchandise and Carload Shipments Between SALEM and PORTLAND and Way Landings
SCHEDULE
Leave PORTLAND 6:00 A. M.—Sundays, Tuesdays and Thursdays
Leave SALEM 6:00 A. M.—Mondays, Wednesdays and Fridays
ROUTE YOUR SHIPMENTS
SALEM DOCK and WAREHOUSE
FOOT OF COURT STREET
Phone 997
SHIP BY WATER and SAVE THE DIFFERENCE

store and gasoline station, and a baseball park, while a hall for social gatherings is planned.

The five great railroads of the Pacific northwest, namely, Southern Pacific, Northern Pacific, Great Northern, Spokane, Portland and Seattle, and Union Pacific, all use Labish Meadows celery on their trains, the Southern Pacific having issued a most attractive menu card bearing a photograph of the celery gardens near Brooks, and a description of the famous product, the artistic production being the work of Cecil Vane Ashbaugh of Brooks.

Not a bunch of celery went to waste last year. The store on the Pacific highway, operated by Roy Fukuda, disposed of hundreds of bunches direct from the gardens to tourist travel. But, satisfactory as have been the sales, the manager, Ronald Jones, is now making a trip through the east and south looking up new markets for the 1927 crop, which will equal, if not exceed that of 1926.

Corvallis.—Oregon Agricultural college has 3665 long course registration.

Whe-Ta-Lon
A Superior Breakfast Food
A Trial Will Convince You
Whe-Ta-Lon Cereal Co.
M. A. BUTLER, Manager
Telephone 1090-W

Chiropractic For Typhoid Fever
Under Chiropractic Adjustments given according to a Neurocolumeter reading the disease does not run its regular course of 28 days, and in fact, if the adjustment is given in time recovery is so rapid that often the affection would not be recognized as Typhoid 24 hours after an adjustment. UNDER CHIROPRACTIC ADJUSTMENTS there are neither complications nor any bad after-effects. If you are threatened with Typhoid see your Chiropractor at once and get a Neurocolumeter reading and, if necessary, Chiropractic Adjustments according to this reading. Remember this: The Neurocolumeter Locates Nerve Pressure. Chiropractic Adjustments Remove Nerve Pressure. Neurocolumeter readings by appointment only.
Dr. O. L. Scott, D. C.
256 North High Street
Phone 87 or 828-R