

The Slogan Pages Are Yours; Aid In Making Them Helpful to Your Wonderful City and Section

SALEM DISTRICT INDUSTRIES

EIGHTH 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.

THESE SCHOOL GIRLS UNDERSTAND THE BENEFITS OF SUGAR FACTORIES

Fifteen weeks ago it was announced that The Statesman would pay \$5 a week, till further notice, to the high school or grade school boy or girl in Marion or Polk county who would submit the best article on the current Slogan subject. The articles are to be in the office (or mailed) by noon of Tuesday of the week of the Slogan subject. All articles submitted to belong to The Statesman. The editor to judge as to the best, in deciding who shall receive the \$5. The idea is to furnish an opportunity to make the rising generation acquainted with the many and great advantages of the district in which they are to take active part in the future. They are to be the leaders as they grow into manhood and womanhood. There was one contestant the first week, 7 the second, and 5, 7, 11, 3, 5, 3, 8, 4, 9 and 3 respectively the following weeks. There are five this week. The \$5 goes again to Olive Josephine Anderson; and Jewell Carter, Dorothy Porter and Helen Burk are to each have a ticket to a moving picture show—any moving picture show selected, at the Oregon, Capitol or Elsinore. No surprise prize this week. There will likely be surprise prizes most weeks. One other thing. The Statesman wants the photograph of the first prize winner each week. If the winner has no photo, please go to the Kennel-Ellis studio, 429 Oregon building, Salem, and have one taken, at the expense of The Statesman. When a few photos are in hand, cuts will be made of the first prize winners, to be printed in The Statesman; and perhaps in other papers. The boys and girls will please write on only one side of the paper. The following are the articles for this week:

WOULD YIELD VERY GOOD PROFITS HERE

Editor Statesman:
Sugar has a very peculiar history. The ancient Greeks were very fond of telling legends. One of them was that in India there were plants that bore wool without sheep and reeds that bore honey without bees. It was later discovered that the "reeds" that bore honey without bees was sugar. It was then very expensive and only kings and queens could afford it for medicine, for people at first thought it was medicine. A German chemist in 1747 discovered that sugar could be extracted from beets. It was not developed to any great extent until the 19th century. Sugar has a large family. The most common ones are: maple, beet, cane, corn, and artichoke sugar.

Will Be Grown Here
Beet sugar could be grown here in the Willamette valley with a good profit, and will be in the near future. It would be profitable for many reasons. It is a very good rotation crop and also very good for dairymen to raise. Sugar beets and cows seem to just naturally go together. The tops and all the waste material are good feed for the cow. In that way the dairyman would have good feed for his cattle and be making money on the sugar at the same time. It is a crop that will last forever. That is, it will always be used and it is a crop that one can raise year after year. There is no danger of there being too much produced, at least not for a long time. It is not only good for cows but swine, poultry, and animals of all kinds.

Another Good Reason
The soil here in the valley is good and it can be easily irrigated. Another reason why it should be grown here and to a great extent is because there is an insect called the "beet leaf hopper" which eats the tops off the beet and kills the rest, but this district west of the Cascades is immune from this pest. There were in 1926 103 factories in the United States. Last year 18 of these were closed because of a shortage. This shortage was caused by the leaf hopper.

Manufacturing the Sugar
The factories are usually open from 70 to 90 days. Everything needed to manufacture sugar is raised or found here. The beets on reaching the factory are first washed and conveyed to the slicing machine, where they are cut by triangular knives into slices. These slices drop through an upright chute into a diffusion battery, consisting of tall cylinders holding from two to six tons each. Warm water is run through the cylinders, passing from one to another throughout the battery, and drawing the sugar from the cells of the beets as it goes. This "diffusion juice," as it is called, contains from 10 to 25 per cent sugar. The pulp left over from this process is fed to stock. The raw juice is next purified by being mixed with lime and water and carbonic acid gas. The purified

juice is then carried to the evaporators, where heat is applied through steam coils. After passing through these evaporators the thickened juice is conveyed to vacuum pans and heated until crystals form. It is then treated in the mixer and the centrifugal machine like cane sugar. When beet sugar is highly refined it cannot be distinguished from cane sugar.

Best Paying Field Crop
In 1925 sugar beets were the best paying major field crop in the United States except in Idaho where potatoes went ahead. This was unusual and due to a shortage in potatoes.

Some products of sugar beets are: alcohol, kalizoto, a fertilizer which was invented by an Italian chemist, molasses.

The sugar beet industry is increasing and we should have more factories here in the valley.
The Sorghum Industry
Sorghum belongs to the grass family. The class that contains a sweet sap from which syrup is made as saccharine sorghum and the others as non-saccharine. Kafir corn and brown corn are the best known varieties of the non-saccharine class. The saccharine varieties are cultivated for their sap and as packing for silos. Sorghums are tall plants, bearing heads of seeds. Sorghums make a good rotating crop, and furnish excellent feed for cattle. Sorghum can easily be raised here in the valley.

—Olive Josephine Anderson.
865 Marion St., Salem, Ofe., May 9, 1927.

WE WILL LEAD IN THESE INDUSTRIES

Editor Statesman:
The raising of sugar beets is practically a modern industry. It is an industry that will help boost Salem when we get a sugar factory here. Sugar beets can be and are being grown right here in this valley. Why can't Oregon be known for her sugar beets as well as any one of her hundreds of other famous products?

The sugar beet is a common beet with the percentage of sugar increased by cultivation and selection.

Before planting the ground should be finely pulverized. The seeds are planted in rows about two feet apart. When ready to harvest, the beets are dug and conveyed to the storage sheds. From here they are run through troughs by means of water power. This process cleans them, and next they are shredded and put into a large diffusion battery. The diffusion battery consists of several large boiler shaped cylinders. In these cells or cylinders the sugar is taken from the chips by means of hot water. The watery juice, containing the sugar, is passed through all of the charged cells of the battery. It is next treated with lime which takes out certain impurities. Now it is filtered, evaporated and crystallized.

Since raw beet sugar is not

Dates of Slogans in Daily Statesman

(Also in Weekly Statesman)

(With a few possible changes)
Loganberries, October 7, 1926
Prunes, October 14
Dairying, October 21
Flax, October 28
Pilberts, 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
Asparagus, 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
Silos, etc., April 7
Loganberries, April 14
Asparagus, etc., April 21
Grapes, etc., April 28

(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 the lands in the Salem district are as well adapted to the growing of sugar beets with a high sugar content as the best beet sugar lands of Germany; that the great Salem fruit district, using and due to use vast quantities of sugar annually, can raise its own sugar beets and establish and maintain its own sugar beet factories, and can do it at a profit; that, in the service of a self-contained prosperity and growth, this ought by all means to be done, and done as soon as possible; that there is ample capital here now, if assembled cooperatively under the right sort of auspices and leadership, to accomplish this very desirable end, and that it would not be a difficult matter to secure sufficient sugar beet acreage in the Salem district to supply a sugar beet factory, properly financed and managed?

suitable to eat, it has to be refined. Because of this fact the syrup from beets can not be used as a food, as it often is in other kinds of sugar manufacturing.

Some of the states having a large number of factories are: Michigan, Colorado, California, Utah and Idaho. Let's hope that before very long Oregon will be ranking high among these states.

Sorghum Making
I am now going to tell you how sorghum is made with a one-horse mill.

There are many varieties of cane, some of which are: Texas Red, Amber and Silver Drip. Any one of these is equally good; although one variety may do better on one kind of soil than on another.

The ground should be thoroughly worked and check rowed. All farmers do not check row their fields; but this method is preferable because it allows each stalk more room in which to develop. This also allows plowing both ways.

Cane planted on good soil and properly cultivated, usually reaches an average height of 12 feet and from one and one-half to two inches at the butt.

To get clear sorghum, the crop should be harvested when the heads begin to turn red or ripen. The stalks are cut about six inches above the ground, headed, and put in piles. The leaves are next all stripped from the stalks. The leaves are often cured and tied in bundles. This makes an excellent fodder for live stock.

The stalks are now taken to the mill. This is usually located in a well shaded spot close to a spring or well. Here we find a furnace built of bricks or rocks. This is surmounted by a galvanized pan, which is divided into several sections.

The stalks are now brought to the mill, which is turned by a horse. A man stands at the mill and feeds the stalks (butt end first and a few at a time) in between the steel rollers. This crushes the juice out, leaving the

stalks in flat strips of pulp called pummes. The juice is light green in color, and leaves the mill by way of a trough. It is strained and then poured into the front end of the vat. The vat is not nearly so hot here as it is at the other end; and this allows the juice to commence to cook slowly. When the juice begins to boil, a dark green scum rises; this is skimmed off. The juice changes color and is moved from one section to another. When it reaches the last section, it is a golden yellow, and care must be taken to prevent scorching. The sorghum is now drawn off through a strainer into barrels and as this is being taken out, more juice is being put in at the front end.

At night the vat is filled with water and taken off of the furnace to cool. When cool enough it is washed, dried and turned bottom side up on a pile of clean pummes.

—Jewell Carter.
Turner Ore., Rt. 2, May 10, 1927.
Salem High, 10A.

RIGHT CULTURE OF THE SUGAR BEETS

Editor Statesman:
Thoroughly fine soil, as good roots cannot be grown in lumpy poorly prepared ground. The largest crops came from a soil ranging from light to a friable clay loam that has received from eight to 15 loads of manure to the acre. This can be plowed in or half broad cast and half used in the furrows; plowing in of fresh manure in the fall is best. It is also necessary to add some commercial fertilizer, but any good soil will grow a fair crop.

Use 6 to 10 pounds of seed per

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acre, depending on whether machine or hand planting, sowing liberally so that in thinning an even stand can be secured. Rows 19 to 30 inches apart. Level culture is best. If planted in dry weather, be sure seeds are in from one to one and a half inches, as it requires lots of moisture to burst the hard shell.

A poor stand and weak germination is often due to improper planting, and lack of moisture. Transplanting can be successfully done to fill vacancies. Do this before a shower and early, breaking off tops of large leaves.

I am enclosing a clipping from a Denver paper, which I thought would be of some use to you.

—Dorothy Porter,
Rt. 9, Box 123, Salem, Ore., May 10, 1927. Hazel Green School.

The Clipping Sent
(The following is the clipping sent by Miss Porter, under the heading, "Stock Feeding Important Part of Sugar Growing Industry.")

DENVER, Colo., March 3.—Nearly 600,000 sheep and cattle are being fattened this season, sugar beet by products, alfalfa and corn in the Colorado districts of the Great Western Sugar company, according to a survey just completed.

High prices of feeder lambs last fall caused a reduction of more than 50 per cent in the number of sheep in the feed lots on beet growing farms, but the cattle population compared with a year ago is 50,000 greater. Approximately 442,000 lambs and 129,000 cattle are being fattened this season, with present indications of a profitable outcome. The survey also showed nearly 14,000 dairy cattle on the beet raising farms.

Incident to the inquiry will be an effort by the company's agricultural department for more careful conservation of the feed-lot manure and its better use to increase beet yields. Already fertilizer is being piled on beet ground. Disking in of the manure prior to plowing is being recommended. Fieldmen are advising against undue delay between these two operations.

These practices are among many illustrated in motion picture which will be shown at principal stops along tours of the Union Pacific and Burlington sugar beet special demonstration trains.

CULTIVATING CROP EXTRACTING SUGAR

Editor Statesman:
Sugar, which was once a luxury, has now become a necessity in modern diets. In ancestral times it was extracted from honey and sold as medicine by apothecaries. This was supplemented by sweet fruits and syrup, until it was finally discovered that it could be extracted from cane. Then, in 1774, a German scientist first discovered that sugar could be obtained from beets, but it was half a century afterwards before it was put into practice. It was not then entered into extensively, and the beet sugar industry in America has but recently passed out of the experimental stage; but is now firmly established here.

Because of the importance of sugar as a food and the great areas of land that could be profitably devoted to beets, it seems

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that more attention should be given to sugar beets here.

The beet is a biennial, storing food in the root during the first year and sending up seed stalks the second. The roots of the beet itself are about eight inches apart if the soil is exceptionally rich and eighteen if it is poor. Usually anywhere from eight to eighteen is satisfactory. Cultivation should begin as soon as the rows can be seen and repeated every ten days until the leaves cover the ground, when a final thorough cultivation should be given.

The proper time to harvest beets varies greatly with conditions. They should not, however, be harvested until they are fully matured. This state is indicated by the browning of the lower leaves and the yellowing of the entire foliage.

There are two parts to digging: "lifting" and "pulling." The lifting is done by a plow-like implement made for the purpose. As it moves along it raises the beets slightly, after which they are pulled by hand and piled. After this they are topped, usually by hand also, although there is a mechanical device which is coming into favor now, which lifts the beets out of the ground, lops them and piles the roots to one side. Then the beets are taken to a factory where the sugar is extracted. The tops are made up of a series of rings alternating light and dark. The sugar manufactured by the plant is stored in the root.

The conditions contributing to success in sugar beet raising are: climatic conditions, nature of the soil and economic conditions. If these are satisfactory there is bound to be a successful crop.

Beets do not require a special kind of soil but like all crops do better in some soils than others. Nitrogenous soil tends to lessen the quantity of sugar, also a very rich soil tends to produce large beets which will be pithy but not rich in sugar. Too much alkali in the soil prevents proper germination of the seed. Cantaloupes, cucumbers, alfalfa and potatoes make the best crops to rotate with beets.

The soil in which beets are to be planted should be stirred deeply so that the beet may have a mellow soil to grow in. The first thing that should be done after the plant is up is thinning. This is very important. The weakest plants are thinned out, leaving them usually used for silage and thus all of the beet is used.

Sugar cane, the rival of the beet, is distinctly a hot climate plant, whereas beets require no special climate. The sugar is removed from beets by dissolving the cells with water. It is removed from cane by crushing the juice out between heavy rollers.

Sorghum is another member of the cane family and is much like it except that it does not require an extremely warm climate and could be profitably grown here.

—Helen Burk.
Salem, Or., May 10, 1927.

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SALEM SHOULD HAVE BIG SUGAR FACTORY

Editor Statesman:

Beets are members of the tuber family. Though there are several kinds of beets, only two kinds are cultivated. The sea beet and garden beet are cultivated. The sea beet is cultivated for its leaves, which are an excellent substitute for spinach. However, the root is not of much food value, as it is tough and not very good for eating purposes. The garden beet is cultivated mainly for food. Of the garden beets there are two classes, the chard beets and common beets.

The common beet class includes

the red beet, yellow beet, sugar beet, and mangel wurzel.

The beet requires loose, rich soil, and as it is a native of the Mediterranean region, it is very impatient of cold.

The Willamette valley does not have very cold springs or falls, and the summers here are warm and dry. For this reason the valley is very well adapted to raising sugar beets.

Factory Needed Here

Salem should have a big factory for sugar beets, as it is centrally located and has the necessary power for running the refinery. Also the necessary transportation facilities for disposing of the output.

—Deena Hart.

1192 Shipping St., Salem, Ore., May 10, 1927.

190,000 ACRES BEETS BEING GROWN IN COLORADO NOW FOR ONE COMPANY

Head of Farm Bureau Tells of Conditions, and He Gives Some Very Sound Advice for Other Sections of the Country and Points Out a Policy That Ought to Be Adopted by the United States, to Help Solve Farm Problems and Make Us Self Sufficient in Sugar

(The following official report of E. J. Leonard, Fort Morgan, Colorado, president of the Colorado State Farm Bureau, ought to be read by every far seeing person in the United States. It contains some facts that are interesting and encouraging, about the sugar beet industry in his state, and adjoining states, and it sets forth a sound economic doctrine for the whole country. In the last four paragraphs. This report was published in "Western Irrigation," San Francisco, which is also the sugar industry journal for this coast.)

With a minimum contract price guarantee of \$8 per ton for sugar beets, the largest Colorado acreage in the history of the industry is being planted by the farmers in the territory of the 13 factories of the greatest Western Sugar company, 190,000 acres are contracted and 40 per cent already seeded before April 10.

Frequent snows and rains have put the soil in ideal condition. Early planting is the rule rather

than the exception. And the early beets with a longer season produce more tons of beets and also a larger percentage of sugar content. Good for both farmer and company.

1926 with a similar contract resulted in the largest plantings of the crop ever grown, 184,177 acres. Now for 1927 with much more favorable soil and weather conditions the new high record acreage promises the largest and also the most profitable beet crop ever grown in the state.

Last year, the average yield of 14.4 tons per acre was the highest in the history of the industry. This year, with a larger acreage, earlier planting, better soil and moisture conditions than a year ago growers should produce as

(Continued on page 10)

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