

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.

SCHOOL CONTESTANTS HAVE SOME GOOD IDEAS ABOUT HOP AND CABBAGE GROWING

Twenty-one 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 have been from one the first week to as many as 11 contestants. No blanks so far. There are four this week. The \$5 goes to Ray H. Lafka, and Gwendolyn Hubbard, Deena Hart and Olive Josephine Anderson are each to have a ticket to a moving picture show—any moving picture show selected, at the Oregon, Capitol or Elsinore. Two belated surprise prizes will be announced in this column next week. 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:

OREGON PRODUCES HALF THE OUTPUT

Editor Statesman: The United States is by far the leading nation in the exportation of hops, while the United Kingdom decidedly has the largest importation. The states leading in the production of hops are the three Pacific coast states, Oregon, California and Washington. The output of no other single state is of enough consequence to be mentioned. Oregon has a little better than half the total acreage of these three states. The production in Oregon is equal to the combined production of the other two states, and the farm value is equal to the combined value of the other two states.

The acreage has remained about the same. A market for hops was found in England, and that country receives about 75 per cent of the crop every year. The remaining 25 per cent is consumed in this country by the manufacture of yeast and by drugs and near beer. —Ray Lafka, 201 Mission St., Salem, Ore., June 21, 1927.

HOPS AND CABBAGES PROFITABLE CROPS

Editor Statesman: The hop is a twining plant which twines in the direction of the hands of a watch (right-handed spiral). It is a perennial plant with opposite lobate leaves, and grows wild in hedges and upon river banks. The hop is dioecious. The male flowers are small and terminal and borne in the axils of leaves. The floral envelope has five segments, and there are five stamens. The female flower has a tubular floral envelope and is made up of a series of bracts of the upper surface of each. The bracts are membranous and covered with glands which secrete an oil which keeps off insects. Flowers are pollinated by the wind. The fruit is composite and is called a strobilus.

There was an increase of 74.1 per cent from 1909 to 1919, the value amounting to \$2,537,753 and 207 farmers were reported growing hops in Marion county. Hops are used for yeast, beverages and some medicinal purposes. The picking of hops employs hundreds of women and children which is a source of great help to many families.

Cabbage is a vegetable from which the wild is the ancestral species of all cultivated varieties of cabbages, kales, broccoli and cauliflowers; thrives in deeply dug, well manured clay or loam soil, which should be rolled before planting and frequently stirred and hoed afterwards. They are planted when about three inches tall, one to two feet apart each way. Enemies include, club or "finger and toe," caused by maggot of cabbage butterfly, removed by hand picking; slugs, by trapping.

There are 1172 farms reported in Oregon meaning 2.3 per cent of all farms, with a value of \$128,111 in cabbages. If Salem were to have a sauerkraut factory it would help the employment problem, also help to make it more of an industrial center and an incentive to raise more cabbages. —Gwendolyn Hubbard, 1175 Hood St., Salem, Oregon, June 20, 1927.

Dates of Slogans in Daily Statesman (Also In Weekly Statesman)

- (With a few possible changes) Drug Garden, May 5. Loganberries, October 7, 1926 Sugar Industry, May 12. Prunes, October 14 Water Powers, May 19. Dairying, October 21 Irrigation, May 26. Flax, October 28 Mining, June 2. Filberts, November 4 Land, Irrigation, etc., June 9. Walnuts, November 11 Floriculture, June 16. Strawberries, November 18 Hops, Cabbage, etc., June 23. 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. Silos, etc., April 7. Legumes, April 14. Asparagus, etc., April 21. Grapes, etc., April 28.

THIS WEEK'S SLOGAN

DID YOU KNOW That for many years Salem has been the greatest hop buying center from first hands in the world; that Oregon is the greatest hop growing state in the Union; that the industry will persist permanently in the Willamette valley, owing to the fact that there is grown here a superior, strong hop, for which there is a demand from foreign as well as domestic buyers; that at the prices that generally prevail few things that can be grown on the land are as profitable, and that the acreage of hops in the Salem district is now increasing and will likely grow slowly from year to year?

SALEM CENTER OF THE HOP INDUSTRY

Editor Statesman: The hop (Humulus lupulus) is a member of the Cannabaceae or hemp family. It is a native of Europe and also of the United States, where it grows wild. The root is perennial and sends out several rough twining stems. The leaves are large and lobed. The fruit and flowers are green. The fruit, which is a catkin, is cultivated for the bitter taste which it communicates to beer and also it is grown extensively for yeast and malt.

The bitter substance contained in the catkins is called lupulin. Lupulin is a yellow powder containing a bitter principle and volatile oil. Lupulin constitutes from 10 to 12 per cent of the weight of the catkin, and the bitter principles form from eight to 12 per cent of the lupulin. Hops have a medicinal value and are used as a tonic, a stomach medicine and as a narcotic. Pillows stuffed with hops are supposed to bring on sleep more easily.

Although it seems that the Volstead act would cause a decided slump in the hop market, however this is not the case. England buys 75 per cent of the hop crop of the United States, and the rest is used by the yeast, drug and near beer industries.

Oregon Hops Best Oregon grows more hops than any other state, and the hops grown here rank first in both quantity and quality. Salem is the center of the hop region, and therefore is the center of the marketing. The hop industry brings a great amount of money into Oregon yearly, but there has not been much planting lately. An impression is had by most people that hop growing must be gone into very cautiously. Nevertheless any farmer can make a good income raising hops if he understands the proper methods of cultivating.

Hops are planted from cuttings taken from the roots of older hop plants. The cuttings are planted in rows about seven or eight feet apart. These cuttings may be expected to yield the second year after planting.

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as they are dried they are pressed into bales weighing about 190 pounds, these bales are wrapped and sewed into burlap coverings. When this process is finished the hops are ready for shipment.

The camp ground looks like a miniature city with many tents. Some hop yard owners have built community houses where religious services and all sorts of amusements are provided for the workers.

The buyers look the hops over, taking samples from each bale, and decide the standard and quality of the hops.

In 1926 the hop crop in the Salem district amounted to 15,000,000 pounds and brought more than \$4,000,000 to the hop growers near Salem.

Cabbage There are many varieties of cabbages but those most cultivated are the common cabbage, the savoy, the broccoli and the cauliflower.

The varieties of the common cabbage are the white, the red, and purple, cow cabbage or kale, which sometimes grows to the height of ten feet, and a very delicate Portugal cabbage.

Cabbage is used in cooking and is considered to be a very healthful food.

Pickled cabbage forms a sort of national dish, called sauerkraut in Germany.

The Willamette valley has a very good climate for cabbage. However it is not raised extensively here.

Low, sandy, damp soil will grow excellent cabbage, and the higher soil will raise just as good cabbage, if the land is irrigated.

Instead of having cabbage shipped in Salem should raise her own.

1192 Shipping St., Salem, Oregon, June 20, 1927. —Deena Hart.

HOP AND CABBAGE INDUSTRIES HERE

Editor Statesman: Hop growing was once a thriving industry in many states, but it is now restricted to certain localities, chiefly in the Pacific coast states, where conditions are especially favorable for the production of this crop.

In the five states which raise practically all the hops, Oregon, California, New York and Washington, Oregon ranks the highest. Nearly all the hops grown in Oregon are grown in the Willamette valley. Between Independence and Corvallis there are lots of hop yards, and on the river bottom of the Santiam. There is a great possibility for the growing of hops in the Willamette valley.

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and especially along the river bottom. The soil is very important in the growing of hops. Rich, alluvial lands or deep sandy or gravelly loams are preferred. The soil with a high percentage of sand is readily tillable, while the cultivation of a stiff soil is difficult and expensive. A well drained subsoil is essential and special attention must be given to the depth, fertility, drainage and fineness of the soil.

Hops may be raised from the seeds, but this method is seldom employed, since by using cuttings strong plants are more easily and quickly secured.

In some sections of the valley a crop may be obtained from cuttings planted in the spring, but in general a full crop is not harvested until the second year.

In certain sections the hop plant is affected by a crown gall which is known locally as "root-knot" or "warts." Plants should be carefully selected to get plants that can resist this disease.

Planting the Yard The hop plants here should be set out in March or April. They are planted in rows usually eight feet apart, and requiring about 680 plants to the acre. The roots are put at a depth of about one to three inches. The price of roots varies, ranging from \$1 per 1000 to \$8 and \$10 per 1000.

Thorough cultivation is important and should begin early and continue until the plants are well armed out. This is necessary not only to keep down the weeds but also to prevent the topsoil from forming a crust and becoming hard for when it is in this state the moisture of the undersoil rises to the top and evaporates.

The hops are healthier, it is found on strings because they are more successfully sprayed, mature earlier, are usually richer and brighter, arm out lower, and are not so leafy. For a permanent yard some form of wire trellis should be used.

The harvesting months are August and September. In picking every effort should be made to reduce the quantity of leaves, stems, and other foreign matter. The presence of these materially reduces their market value. The opinion is frequently expressed by the more important hop dealers that one of the principal points for raising the quality of the American hop is clean picking.

The primary object of curing hops is to reduce rapidly their moisture content to such a degree that they may be safely stored and their properties preserved. Hops must be dried soon after they are removed from the vines, as otherwise they undergo a process of oxidation or heating which seriously injures their qualities.

The practice of sulphuring hops, which is now almost universal, is a response to the demands of the market. It makes them yellowish and they look more uniform, which increases their salability.

In 1921, Oregon had 13,000

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THE BEST EQUIPPED HOP YARD IN THE UNITED STATES IS IN SALEM DISTRICT

Hop Growing in This Section Is on a Permanent Basis, Conducted in a Reliable Business Manner, and Employing the Best Cultural and Other Methods, as a General Rule—in Picking Time, Lake Brook Hop Ranch Is a City in the Country

As has been repeated often in these columns, there are many very well equipped hop yards in the Salem district. The industry here, as represented by the leading growers, is on a more permanent basis than elsewhere in the entire world. The yards are laid out and equipped with an idea of supplying a needed staple for all time.

The best equipped yard of them all, and the finest hop yard in this and in other respects in the entire world is the Lake Brook yard of T. A. Livesley & Co., on their Lake Brook farm, seven miles below Salem. The farm contains 640 acres, of which 390 acres are occupied by the hop yard.

There is an apartment house on this farm with 63 rooms and another one built in 1924 with 38 rooms. There are four more such apartment houses; six in all, and capable of accommodating a total of 1200 people. The buildings are electric lighted, have running water in each room, with stoves, chairs, etc., and the camp ground is electrically lighted. There is a hall for entertainment and a large store, and 16 hop kilns. Two of them were new in 1925 and two last year. The former tents have all been torn down.

There is nothing just like this hop yard elsewhere in the world; no other yard as thoroughly equipped.

T. A. Livesley & Co. develop (Continued on page 10)

acres of hops, which was the most of any state.

Cabbage The chief standard varieties of early cabbage are: Wakefield, Copenhagen Market and Golden Acre. These should be planted about February 1 to 15. If for a hotbed from March 25 to April 20.

Varities of late cabbage are: Glory, Danish Ball Head and Giant Green Savory. The seed should be planted about May 1, and plants should be set out by June 25.

The soil must have a moisture holding capacity and a well drained place will produce a crop that can be marketed longer in the fall and winter. Soils which are high in unorganic matter will usually produce large cabbage which gives a heavy tonnage. The success in growing of the crop is largely dependent upon the amount of available moisture in the soil.

The seed should be planted no more than one-half inch in the ground. The seeds should be planted after a rain and about one-half pound of seed should be sown to every acre of cabbage. The ground should be well fertilized in the spring. The solidity of the heads is very largely dependent upon the amount of mineral element in the soil.

After the time of transplanting in the latter part of June the soil should be constantly stirred to keep a light mulch on the surface.

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