

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

SALEM DISTRICT INDUSTRIES

NINTH 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.

THE EVERGREEN IS SO FAR THE GREAT PIE BLACKBERRY FOR OUR SECTION

Prof. Schuster of the Oregon Agricultural College Gives Latest Hints on Soil Conditions and Other Matters in the Successful Growing of Our Great Pie Berry of Commerce—He Thinks Irrigation Will Improve the Quality and Quantity

The blackberry industry of Oregon is primarily concerned and confined to the canning of the Evergreen blackberry. The bulk of the berries canned in this state are those of the wild patches, either in the Willamette valley or in the coast valleys adjoining. These berries have a reputation of being very firm and solid, and as such are sought after by the pie factories of the eastern part of the United States. Oregon cans but a very small quantity of fancy blackberries in syrup, as the blackberries are not primarily of that quality.

not been found any of the up-right that have been satisfactory under our conditions as compared to those that we are growing of the trailing variety, the Eldorado, Kittatiny or any of the others that have been tried and grown have been discarded for one reason or another. They are easier to handle as a rule, but have proven less satisfactory in yield or in quality of fruit as compared to the others.

Ideal Conditions Here We have in our locations of western Oregon apparently ideal conditions for the development of the Evergreen blackberry. They are simply at home here, as evidenced by their escape to the wild, and the way they spread in the hillsides and valleys without any care.

Anyone noting the wide distribution of these berries would think that they would be grown permissively without any care or adaptation of soil. However, the best berries will always be found on the deep, well drained soils, that supply abundant moisture. Anyone who has hunted through the mountains or fished along the streams knows that the largest and finest berries are found next to small streams or even larger streams where the soil is deep but well supplied with moisture underneath. This moisture, though, is not standing stagnant water without oxygen in it but is free, moving water that supplies plentiful oxygen to the roots. The attempt to grow Evergreen blackberries or Himalayas on our heavy white land or similar types of land where the water table is invariably met with poor results. The roots are apparently choked off or killed off so that when the demand comes for heavy supplies of moisture in the late summer and the fruit is maturing, the plant is not able to get it. We find in those patches that the needy, hard fruits predominate and the quality is very low.

Irrigation Beneficial One point that is yet to be developed but is being studied at the present time is the effect of irrigation upon that berry in this section. It would seem from conditions and from observation that a heavy irrigation in the late summer would greatly increase the crop and there would be a possibility of enlarging the yield from any acreage.

Due to the heavy growth and the heavy production, it would seem essential that very rich soil be provided for these fruits. Evidently and probably the fertilizers added to these fruits on most soils will pay well for themselves. If they are to make a heavy growth and provide heavy crops they must be furnished with abundant plant foods, and this can only be done under most conditions by artificial manure such as barnyard manure and commercial fertilizers in combination with cover crops. In any planting made, cover cropping should start at the very beginning in order to hold up the fertility of the soil and keep the soil open and friable by the addition of the vegetative matter. Cover cropping is one of the easiest and the cheapest ways of furnishing plant foods to the berries.

Need Much Room In connection with plant food and a large moisture supply comes the advisability of giving large space and room for such plants. A distance from 15 to 20 feet apart in the rows for Evergreen blackberries and the same for the Himalaya blackberry does not seem to be unreasonable. The rows should be at least nine feet apart for ease in cultivating and working, and apparently with such distances the yields are just as large as from closer planting and the care and work necessary is greatly reduced.

The Mammoth blackberry on the other hand takes about the same spacing as does the loganberry. It is very similar in its growth and development to that fruit. The Cory Thornless will also come under the same recommendation, while the Ideal Wild will probably take a little less room than the others.

Almost No Choice To anyone contemplating going into the blackberry business there is almost no choice except the Evergreen or Oregon blackberry, unless the grower is prepared with a roadside market for handling limited quantities of the earlier berries and the Himalayas in season. He will be almost sure to have to confine himself to the Oregon blackberry. This berry is practically the only one demanded by the canneries, and their demands are what set the variety, adaptation and need of our fruit must go to the canneries, we must necessarily plant of this variety. The other varieties that we have mentioned will be grown only in very limited quantities and for special markets under special conditions. They cannot be generally grown or very widely distributed, due to the limited market as yet. If any greater markets develop in the future it will be a relatively slow process and one for which a person cannot plan at the present time.

—C. E. SCHUSTER, Corvallis, Or., Dec. 21, 1927.

(Mr. Schuster is associate professor of pomology at the Oregon Agricultural college. Prof. Schuster is one of our best authorities on this coast, in his special field.—Ed.)

Among the writers for the annual blackberry Slogan number of The Statesman for last year was H. E. Stewart of Crystal Springs Farm, Route 4, box 118, Salem. Up to that time, Mr. Stewart had been growing Evergreen blackberries for five years, and he advanced some good points in favor of this fruit, as follows: Evergreens Exclusively "We have Evergreen blackberries only. They grow rank and are very prolific. Ours grow in well watered grounds. They require very little attention excepting at gathering time. The crop has never failed us. The fruit is luscious, large and abundant. The buyers always seem ready and anxious to accept our blackberries at market prices. We usually receive 4 1/2 to 5c per pound for this fruit. "Buyers never make any criticisms or deprecatory remarks about our blackberries. As our farmers have learned to their cost, this is not true of all kinds of fruit they take to market. "All over our big U. S. A. everybody knows that blackberries are very good eating and it is not necessary to spend fortunes to introduce this well known fruit. Who ever saw any one that didn't

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

(With a few possible changes)	Grapes, Etc., April 26
Loganberries, October 6, 1927	Drug Garden, May 3
Prunes, October 13	Sugar Industry, May 10
Dairying, October 20	Water Powers, May 17
Flax, October 27	Irrigation, May 24
Filberts, November 3	Mining, May 31
Walnuts, November 10	Land, Irrigation, Etc., June 7
Strawberries, November 17	Floriculture, June 14
Apples, Figs, Etc., Nov. 24	Hops, Cabbage, Etc., June 21
Raspberries, December 1	Wholesaling, Jobbing, June 28
Mint, December 8	Cucumbers, Etc., July 5
Beans, Etc., December 15	Hogs, July 12
Blackberries, December 22	Goats, July 19
Cherries, December 29	Schools, July 26
Pears, January 5, 1928	Sheep, August 3
Gooseberries, January 12	Seeds, August 10
Corn, January 19	National Advertising, Aug. 16
Celery, January 26	Livestock, August 23
Spinach, Etc., February 2	Grain & Grain Products, Aug. 30
Onions, Etc., February 9	Manufacturing, Sept. 6
Potatoes, Etc., February 16	Woodworking, Etc., Sept. 13
Bees, February 23	Automotive Industries, Sept. 20
Poultry and Pet Stock, Mar 1	Paper Mills, Sept. 27
City Beautiful, Etc., March 8	
Great Cows, March 15	
Paved Highways, March 22	
Head Lettuce, March 29	
Silos, Etc., April 5	
Legumes, April 12	
Asparagus, Etc., April 19	

THIS WEEK'S SLOGAN

DID YOU KNOW that Marion county produces the largest tonnage of the Evergreen blackberries of any county in Oregon, that Polk county is next, Yamhill county third and Linn county fourth, giving the Salem district a large part of the Oregon acreage of this most important crop; that there are chances for immense development in this great pie berry industry here; that it is an important link in diversified agriculture; that there is profit in growing Evergreen blackberries, and an empire here in extent suitable for their growth, and that new comers will do well to study the importance of this berry in their schemes of production.

like blackberries? I know of no other fruit that is so sure a crop or requires so little effort to produce as the wonderful Evergreen blackberry.

Another Argument There is another argument in favor of Evergreen blackberry growing, advanced by numerous writers in the past. It is the argument of diversification—and also of keeping the pickers busy throughout the season. Evergreen blackberries come after loganberries, and before hop picking, prune and pear picking, etc., and they persist for a long time—this year the picking season for these berries lasted for nearly three months, counting the whole of the Salem district, including the coast sections.

It is a very good adage to not carry all your eggs in one basket. One of the bush fruit baskets for this section is that which holds Evergreen blackberries, and it is a very good one, and will likely always be—especially for the cultivated berries.

SUREST CROP OF ALL THE FRUITS

This Is the Testimony of a Grower of the Evergreen Blackberry

Among the writers for the annual blackberry Slogan number of The Statesman for last year was H. E. Stewart of Crystal Springs Farm, Route 4, box 118, Salem. Up to that time, Mr. Stewart had been growing Evergreen blackberries for five years, and he advanced some good points in favor of this fruit, as follows: Evergreens Exclusively "We have Evergreen blackberries only. They grow rank and are very prolific. Ours grow in well watered grounds. They require very little attention excepting at gathering time. The crop has never failed us. The fruit is luscious, large and abundant. The buyers always seem ready and anxious to accept our blackberries at market prices. We usually receive 4 1/2 to 5c per pound for this fruit. "Buyers never make any criticisms or deprecatory remarks about our blackberries. As our farmers have learned to their cost, this is not true of all kinds of fruit they take to market. "All over our big U. S. A. everybody knows that blackberries are very good eating and it is not necessary to spend fortunes to introduce this well known fruit. Who ever saw any one that didn't

LIKE CHRISTMAS, EVERGREEN CAME UP FROM HUMBLE ORIGIN TO PLACE OF FAVOR

Stimulating, Golden-hued Champagne Can Be Made From the Distilled Juice, and the Whole Juice, Without Fermentation, Is Regarded as Valuable Aid in Checking Intestinal Disturbances—The Cannery Demand

By Ella McMunn By an odd chance the Evergreen blackberry has been accorded the highest honor in being chosen for the Slogan page during the week in which Christmas comes. Just as the berry itself has come up from a humble origin to a place of favor. No one seems to know where the original Evergreens came from since the wild blackberry, spoken of by the early settlers, was probably the smaller fruit that grows along old fences and burned over area. The theory that it was brought here by still earlier people may be questioned, since no one knows of any country where it grows or where it may have been brought from. May it not indeed be a cross between the smaller wild berry and the upstanding, tame berry, although the Evergreen is far sweeter than the cultivated berry, and is free from that somewhat bitter, tar-like flavor that characterizes the tame berry. And if there is a flavor that is a bit stronger than one fancies at the time, a peculiar thing about the Evergreen jelly is that the superfluous strength seems to evaporate soon after making.

Jelly is the principal form of the berry with the home canner, with marmalade, a softer, more liquid form of preserve, a close second, while it is well known in some circles that a stimulating, golden-hued champagne can be made from the distilled juice, and the whole juice, without fermentation, is regarded as a valuable aid in checking intestinal disturbances.

The Cannery Demand But these uses require but a small fraction of the crop, estimated at 4,000,000 pounds on the 1,000 acres in the Salem district. The word estimate is used advisedly, although one might say that the picked crop was that much, with no information as to the thousands of pounds growing on scattered bushes that are never gathered.

It is now about eight years since the Salem canneries began to use the native Evergreen, and while farmer's boys and girls earned a pretty penny by gathering the fruit on the home places, it was not long until some enterprising companies established camps throughout the country, and the roads and highways swarmed with pickers, whose filled crates were gathered up each evening and sent to the canneries. As far east as Silverton there were camps, and as far west as Newport, in some places fish canneries being utilized as branch plants.

The Cultivated Berries But clearing the highways of all "weeds" to a great extent eliminated the berry from the roadside, and the natural development of the country made other reductions in the amount of the wild free picking, so the berries were moved from their natural habitat, and placed in orderly rows, from which many claim they had made their escape so long ago that their captivity would have been forgotten except for their presence in some of the very old gardens.

Among the leading growers in the Salem district is the Hon. Sam Brown, with 50 acres, who reports that as high as 8,000 pounds have been picked on a single acre, with prices ranging from four to seven cents. Many other growers have patches ranging from two to ten acres, and it is from this source that the canneries are supplied,

chiefly, although the wild berry is still accepted. Coming later than the strawberries, and raspberries, and before hops and prunes, there is never any shortage of help; which is sometimes a handicap, and many growers find them an excellent "filler" crop, by which the picking crews may be retained until the later harvests.

When cultivated and trained on the wires, with superfluous canes cut out, picking is not so difficult as in its wild state, where the thorns are a painful problem and probably account for the fact that the wild berry has not been eliminated by stock feeding too closely upon it.

PARIS, Dec. 20.—(AP)—An attempt by Eugene Criqui to come back in the ring failed dismally tonight when the former featherweight champion was knocked out by the French champion, Ed. Sandberg.

NOTICE OF ASSESSMENT FOR THE COST OF IMPROVING 19TH STREET FROM THE NORTH LINE OF MARKET STREET TO THE NORTH LINE OF GRANT STREET.

STEWART VISITS CANADA HEFFLEY, B. C., Dec. 20. (Special)—H. E. Stewart of Pringle, Oregon, is enjoying real Christmas weather in the vicinity of Kamloops, B. C. The sun is shining brightly, but the mercury stands at six above zero. There are 18 inches of snow, and the ground will be covered until April.

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CULTIVATED EVERGREENS HAVE BETTER HOPE THAN THE ONES IN WILD STATE

Holds Up Better in Cans and Does Not Go So Heavily To Juice, Which Is What the Buyers Are After—Market Outlook for Cultivated Berry Seems Fair

Editor Statesman: Received your letter of December 15th, and regret very much that we are not able to give you much of a booster talk on blackberries. Blackberries are still suffering from an over production or an over pack of blackberries in 1926, and they are the largest item on the "spot" list of the canners in the northwest at the present time, although it is anticipated that the present stock will not be any more than sufficient to take care of the needs of the trade for the remainder of the season before the new pack goods will be ready.

Cultivated Berries Better There is more of a demand for the cultivated evergreen blackberries than there is for the wild blackberry, on account of the fact that it holds up better in the cans and does not go so heavily to juice. In canning terms, it cuts out

weight champion of the world lost by a technical knockout in the sixth round to Tiger Hamery, one of several claimants of the French championship.

ARE YOU a "TOXIC"



Nerves that Shriek!

Nothing is quite so maddening as those spells of "nerves" that make you feel as if you could "jump out of your skin". They are the curse of thousands of people and in the end make them invalids for life. Most cases of nervousness are due to a toxic or poisoned condition of the system, the result of a half-dead or sluggish liver. When the liver goes "limp", as it frequently does under modern living habits, it fails to cleanse the blood of the poisons formed in food waste. Then a poisoned condition of the whole system, with heart, nerves and blood vessels affected. The liver occasionally needs a little help. Nothing better for this, as medical men know, than a little ox gall. Ox gall has been found to be a natural stimulant for the liver and therefore for health in general. The genuine pure ox gall is to be had, dainty and tasteless, in the form of Dioxol tablets. Each tablet represents 10 drops of pure ox gall and costs less than 2c each at good druggists. To be sure of getting the genuine, look for the name Dioxol and picture of ox's head on the package.

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