

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.

### SLOGAN ARTICLE PRIZES OFFERED TO STUDENTS OF THE VALLEY COUNTIES

The Statesman will pay \$5 a week, till further notice, to the student of any school of a Willamette valley county, public or private, college or university, who will submit the best article on the current Slogan subject. The articles are to be in the office (or mailed) by noon of Thursday preceding the date of the Slogan subject. The articles submitted to belong to The Statesman. The editor is to judge as to the best, in deciding who shall receive the \$5. There will often be special prizes for articles of merit not receiving first prize. The idea is to furnish an opportunity to make members of the rising generation acquainted with the many and great advantages of the district in which they are likely to take active part in the future. They are to be the leaders of our industries as they grow into manhood and womanhood.

This offer takes effect as of the issue of February 5th, when the Slogan matter will be transferred to the Farm and Industrial Magazine Section of the Sunday Oregon Statesman. The first subject will be Spinach. (This is the last Slogan issue of the Thursday Statesman.)

### INTERVIEW WITH NESTOR OF THE CELERY INDUSTRY OF THIS DISTRICT

It is Now 18 Years Old, But the Big Development Has Been in the Past Few Years—The Time is Approaching When the Industry Will Be Bringing a Million Dollars a Year of Outside Money to the Salem Section—And Its Growth Will Then by No Means Be Finished

Roy K. Fukuda was found at the Tokuto store on the Pacific highway by a Statesman reporter on Tuesday afternoon. Tokuto is the name given to the settlement of celery growers on the east side of the Pacific highway where it crosses what is known as "Lake Labish," about five miles north of Salem. There is a store and a filling station and a hall for meetings and moving picture and other entertainments.

Roy K. Fukuda is the Nestor of the celery industry of this section. He is president of the Labish Meadows celery union. He is the friend of all the Japanese and American celery growers of that district, and of every one else there. His word is authoritative and as binding as his oath or his bond.

**Modest Beginnings**  
The celery industry of Labish Meadows is 18 years old. It should be explained that Labish Meadows, or "Lake Labish," as it is commonly called, is a tract of land five to fifteen miles north of Salem that was formerly a lake. It had for countless ages gathered the sediment from the surrounding country, and the leaves and succeeding generations of thick brush and timber, till some 20 years ago. Then a drainage district was formed and ditches made and a beginning undertaken of clearing the land, which was an expensive process. The land therefore was practically valueless. It is what is known as beaverdam land. It is very rich. The soil is deep. Railroad pipes could not be driven to the bottom of the beaverdam land.

There had been some trials of celery growing before, but in 1910 Mr. Fukuda started with two or three rows of celery. He increased his plantings the following years. By 1915 there were about 50 acres of celery grown in a commercial way in all Oregon; in the Labish section and at Troutdale and Milwaukie. In 1916 and 1917 there was considerable increase in celery growing in the Labish section—all of it up to that time on the land west of the Oregon Electric railroad-track. In 1920 the acreage for the whole Labish district had grown to about 100 acres, and some long distance shipments had been undertaken, mostly to Montana and North Dakota.

The Labish Meadows Celery union was organized in 1921. By that time, the growers had extended their celery plantings to the east side of the Pacific highway. Mr. Fukuda told the reporter that two of the Salem banks, the Ladd & Bush bank and the United States National, were very helpful in assisting the celery industry promoters from the beginning, and throughout their expansions. Also, Circuit Judge J. H. McMahan and M. L. Jones, owner of part of the celery lands.

**Growing to Big Business**  
In 1926, the number of cars shipped to distant markets was 344. The number last year was 500 cars. In 1928 the markets had been extended to 27 states. Last year 30 states bought Labish Meadows celery, and some went to Canada.

As will be noted in the article by Mr. Ashbaugh, the celery growers of the Labish district were obliged to store some of their celery, awaiting more favorable markets. Mr. Fukuda said that in one time they had 129 cars of celery in cold storage, distributed

### Dates of Slogans in Oregon Statesman

- (With a few possible changes)
- Loganberries, October 6, 1927
- Prunes, October 13
- Dairying, October 20
- Flax, October 27
- Filberts, November 3
- Walnuts, November 10
- Strawberries, November 17
- Apples, Pigs, Etc., Nov. 24
- Raspberries, December 1
- Mint, December 8
- Beans, etc., December 15
- Blackberries, December 22
- Cherries, December 29
- Pears, January 5, 1928
- Gooseberries, January 12
- Corn, January 19
- Celery, January 26
- Spinach, etc., February 5
- Onions, etc., February 12
- Potatoes, etc., February 19
- Beets, February 26
- Poultry and Pst. Stock, Mar 4
- City Beautiful, etc., March 11
- Great Cows, March 18
- Paved Highways, March 25
- Head Lettuce, April 1
- Silos, etc., April 8
- Legumes, April 15
- Asparagus, etc., April 22
- Grapes, etc., April 29
- Drug Garden, May 6
- Sugar Industry, May 13
- Water Powers, May 20
- Irrigation, May 27
- Mining, June 3
- Land, Irrigation, etc., June 10
- Floriculture, June 17
- Hops, Cabbage, etc., June 24
- Wholesaling, Jobbing, July 1
- Cucumbers, etc., July 8
- Hogs, July 15
- Goats, July 22
- Schools, July 29
- Sheep, August 5
- Seeds, August 12
- National Advertising, Aug. 19
- Livestock, August 26
- Grain & Grain Products, Sept. 2
- Manufacturing, etc., Sept. 9
- Woodworking, etc., Sept. 16
- Automotive Industries, Sept. 23
- Paper Mills, Sept. 30

(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?

his toes. He has to. He must think fast and act quickly.

There is a lot of bookkeeping, to keep track of the celery that belongs to the different growers. A grower may come in with 20 crates of celery, and it may go into three different cars. Paul Girod does the bookkeeping. It is a man's job.

S. Kodo is the "wheel man." He keeps track of the ripening crops; meshes up with the car loaders. Keeps the celery coming to the cars in the right quantities. The packing is done by the individual growers on their tracts. Each celery grower has a packing house. He washes and ties the celery and puts it into the crates. "Everybody works but father," and father works too. Celery harvest is a busy time, and it is a long time, lasting from about July 1 to after January 1, counting both the early and the main crops. But the Labish people get the work done, in an orderly and efficient manner.

**Random Celery Notes**  
All the celery growers irrigate their lands. They have heretofore pumped the water with gasoline engines. Now the whole district is connected up with the electric power lines, and the pumping will be done with motors; electric juice. Also, they will have electric lights for their buildings and packing houses.

They irrigate with the ditch system, every other row. They get the water right under the surface of the soil. The water is close to the surface, and they can always have plenty for irrigation and other purposes.

Mr. Fukuda is an Americanized Japanese. He has been in the United States since he was a young man, and the children have all attended or are still attending public and high schools. They are apt students. The celery growers are mostly Japanese. But the benefits of cooperative marketing are extended to American celery growers. Also, all the knowledge the Japanese growers have is available to their American neighbors, and welcome. (And the Japanese are almost "natural" gardeners.) In their own country, they get about as much from a given acreage of soil as any other people not excepting even the French or the Italians.

The celery growers here also grow onions. A lot of them. Two or three of them grow asparagus, on a commercial scale. And others of them are experimenting with this and other crops, outside of celery, head lettuce, onions and asparagus.

Mr. Fukuda is not the largest of celery growers. Charles Ogura has about 30 acres of celery. Jim Yada and T. Nakada together have

ment for himself and his family. He has something else in mind. But he will not for the present tell what that something else is. When he undertakes it, however, it is a pretty good guess that it will be a success. He will know from experiments or other exact knowledge that the thing can be done, before he launches on the new project.

**Large Returns, Small Acreage**  
The land in celery in the Labish district last year was 230 acres. The number of growers was 33. The gross returns to the growers, not counting the money that went to the railroads, was around \$250,000. From 240 to 245 acres this year, the increase in number of cars is expected to be about 50. So the reader will see that only about 1000 acres of that land, under that kind of cul-

### CELERY GROWING GENERALLY IN THE STATE FROM THE COLLEGE AUTHORITY

Oregon Is Becoming a Great Celery Producing Section. Marketing the Bulk of Its Crop in the Eastern Cities on Its High Quality—How It Is Grown, Packed and Sent to the Distant Markets

(For the annual celery Slogan issue of January 27 of last year, Prof. A. G. B. Bouquet, head of market gardening at the Oregon Agricultural college, wrote the following very complete summary of celery growing in this state.)

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 hundreds of 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 beaver 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 celery men discussing a certain lot of celery as being large and well blanching but they also may 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 temperatures, 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, truthness and uniformity of the seed strain. Some growers have made it a practice to try various grades of Golden Self-Blanching and 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 must 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 15 to March 1 under glass and the plants cared for under glass until about the first of May, when the field setting begins. The main crop is started about April 10 to 13 in outdoor seed beds and the plants are handled but once, namely into the field during June. Some of the first late celery is set out the latter part of May. Seed beds for the main crop are prepared and the top soil is usually screened in order to have a fine seed bed.

**Fertile Soil Vital**  
Soil fertilization is a vital factor in producing fine celery. Most growers plow under all celery trimmings from the year before and use 15 tons of sheep manure to the acre and an additional application of 500 pounds of superphosphate and 200 to 300 pounds

of sulphate of potash. Some growers also top dress with 100 pounds of nitrate of soda, and in other cases 1,000 pounds of salt per acre are applied.

The necessity of blight control in the early stages of the growth of the crop is being realized by growers more each year. Seed bed dusting 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 be 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. "Nicolodust" is used to control aphid, 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**  
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 against 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 crate 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 roll in crates rough or unwashed, with the root untrimmed, the washing and tying 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 following cutting and trimming. The crate is laid on its side and celery is packed tightly into the crate, which usually holds four and a half to five dozen bunches. These crates cost about 30c and weigh about 135 to 145 pounds when filled. Celery that is shipped by

(Continued on page 9.)

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