

The Slogan Pages are Yours; Aid in Making them Helpful to Your Wonderful City and Section

# SALEM DISTRICT INDUSTRIES

:-:- Ninth Consecutive Year :-:-

THE STATESMAN dedicates several pages each week in the interest 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 section. 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 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, or whether any are worthy of a prize. 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.

## SALEM OUGHT TO BE SPINACH CENTER

Editor Statesman:

Spinach is one of the edible plants for greens which is adaptable to truck gardening. The fertile land to the east of Salem, the river bottom lands, and the Lake Labish lands, all of which are already started in a minor way in truck gardening, would furnish a considerable acreage for the growing of spinach. Not only is there rich enough soil for producing Al crops, but also the climate is very favorable. The whole territory of the three Pacific coast states has suitable climatic conditions for the production of spinach. The crop in southern California, however, must be grown during the winter season, it being too warm in the summer.

Most of the spinach used in Portland and even locally is brought here from Walla Walla, Washington. It is perfectly absurd that, with the ideal weather conditions and the fine adaptability of the soil in the vicinity of Salem, these advantages should not be utilized to any further degree. The demand for spinach is constantly growing, and likewise the canned goods output is steadily increasing. The development of this industry would be a step in the way of relieving the troubles of the Willamette valley farmers. Just as top many logan-berry producers ruined the prices, so the over production of certain truck garden products tends to lower prices. The addition of another and promising crop such as spinach will better the farm condition of truck gardeners. In view of the fact that it is a crop which is particularly adapted, and furthermore keeping in mind the possibilities of its development, Salem ought to and no doubt will be the center of a big spinach industry.

—RAY LAFKY.

201 Mission St., Salem, Feb. 2.

## CULTIVATION OF THE SPINACH CROP

Editor Statesman:

Spinach is one of the most important vegetables grown for greens, being of particular value during the spring, the fore-

part of the summer, fall and winter.

There has been a considerable increase in the demand for this vegetable during the past few years. If fresh, large, clean and dark green spinach is offered on the market, there is a good demand for it. But small, wilted, dirty spinach, which often appears when shipped in from a distance, causes an unfavorable market condition. Dehydrators demand this crop quite largely, as it makes a very fine vegetable for drying.

Spinach is valuable for a farm garden, as it can be used as a first crop, preceding late vegetables, such as celery, late cabbage, cauliflower, late beans, or fall lettuce, or it can follow as a fall crop such vegetables as are removed from the ground by August 1 to September 1.

There are a variety of soils which can produce satisfactory crops of spinach. Probably the largest yields are being obtained from soils which have an abundance of humus in them, such as the muck or beaverdam soils. Rich, sandy loams are also valuable in that they can be planted early and make a good soil for an early crop, to be followed by another vegetable later in the season. Any soil which grows spinach must be one that can be pulverized to a fine degree so that proper seeding may be made. The essential characters of any soil for spinach are abundance of organic matter and freedom from clods, or ability to be finely pulverized. The fall and winter crops must be grown on well drained ground. Land that is not well drained should not be planted to spinach.

As all spinach is grown from seed and sown with hand drill, it is necessary to have a fine, well pulverized and smooth seed bed. Also the amount per acre of spinach can be made greater by fertilizing your land.

There are a number of varieties of spinach, differing in the shape and color of the leaves, also the crinkly nature of the same. Probably the most widely used variety is the Victoria, having a deep green painted foliage; also Thick Leaf, with a round thick leaf of a rich green color. Another variety which is sometimes used is the Longleaved which has crinkly dark colored green leaves. The variety Long Standing is also used by growers who are producing this crop for the cannery or dehydrator.

Spring seeding begins as early as the weather and soil conditions permit. The plants are hardy, and will stand average spring frosts. A hand drill is used to put in twelve to fifteen pounds of seed

per acre with the rows 12 to 14 inches apart. Depth of seeding should be about one-half inch.

All cultivation has to be done by hand. The tools most widely used are the shove hoe and the wheel hoe, which are useful in cutting down small weeds between the rows and keeping a mulch on the surface. It is especially important to keep out of the rows otherwise they will cause considerable bother later on when it becomes time to harvest the crop.

A sharp shove hoe or push hoe is used for harvesting spinach, or the two wheeled hand hoe with the knives reversed can be used. If the spinach is not going to be washed, it is best to wait until it is thoroughly dry, or the dew is off the leaves, before it is cut, otherwise the spinach will have to be washed before going to market. It is customary to cut the spinach off with about an inch of stem so that the blades of the knives should go just below the surface of the soil. If this is carefully done, the spinach will be laid over to one side of the row and easily picked up and put into field boxes which are open slatted crates or orange boxes.

DOROTHY PORTER.

Salem, Rt. 9, Box 123, Feb. 2. (Hazel Green School).

## WE SHOULD GROW MUCH MORE SPINACH

Editor Statesman:

Spinach is a very early plant; the leaves are very tender and succulent or served with melted butter, and in many different ways, and coming so early in the spring makes it doubly welcome.

For this same reason of being an early variety makes it good in a financial way as well, as all early crops always, or nearly always bring the best price. There are many places near Salem that are good for the raising of this crop, and too few paying any attention to it, for there is real money in this crop, and around Salem is the real place to raise it, because the climate is damp, and warm, and the soil is good for it, too.

The seed should be sown about four to the inch, in drills fourteen inches apart early in the spring, and the plants cut at the roots as soon as the leaves are grown.

The best varieties are the large prickly seeded spinach, and the round leaved summer spinach.

The seed stalks grow about two feet high.

This plant may be sown just as early in the spring as the ground can be worked. The seed should be covered one inch deep.

When grown for market, a top

## THIS WEEK'S SLOGAN

DID YOU KNOW that Salem ought to be the center of the largest spinach growing industry in Oregon; that a car load shipping supply may be developed here, of a very high quality, going to the very best markets—that the demand is already large and bound to grow very fast, owing to the fact that spinach is one of the greatest vegetables in dietary schemes; that it is called the "Broom of the Stomach;" that it is both a food and a medicine; that there should be money in the growing of spinach; that the regular dehydrated and powdered dehydrated product may in time take all that this section can produce, and that spinach growing as a greenhouse product should be developed here?

dressing of nitrate of soda, at the rate of 150 pounds per acre is good for it. Apply the nitrate of soda, broadcast in two applications, about two weeks apart, soon after the plants are growing well. The leaves will be large enough to gather in about eight weeks.

Spinach has its diseases, the same as any other plant, but may be easily handled by rotation of crops and destroying affected plants, as well as using equal parts of sulphur and air slaked lime raked in the soil before planting.

This plant requires rapid growth for tenderness, and the climate here is just the thing for that, besides Salem has canneries and will have dehydrating plants to care for the crops.

—JEAN L. GRAHAM.

Salem, Feb. 1.

## WORK PROGRESSING ON THE NEW BAKERY

Cherry City Baking Company Erecting Large Modern Plant Here

When the Cherry City Bakery opens for business in the new plant at Broadway and Market streets Salem will have one of the largest and best equipped bakeries on the coast. The new structure is 102 by 110 feet on the ground floor, is three stories high, with a full basement and constructed of reinforced concrete and brick. The plant will be in operation about February 20, with the formal public opening about March 15, according to W. T. Molloy, manager of the concern.

Mr. Molloy states that the new plant will be at least five years ahead of the city, but that the company believes in Salem and the mid-Willamette valley and is building for future needs.

The capacity of the new bakery will be 25,000 pound loaves of bread per day. In addition to this they will bake their usual large output of pies, cakes and fancy pastries. The oven space in the new plant is the same as was in the old plant before it burned last fall, the additional output being obtained through the use of more modern mixing and preparing machinery. Only the very latest equipment is being installed. The new three-barrel Ben Franklin dough mixer is the very latest and has a capacity of 900 pound loaves at one mixing.

The materials used in the bak-

ing processes will be received on the top floor of the building, being transported there by a large elevator and conveyors. From the top floor the materials will work down through the different processes of mixing and weighing to the first floor where the ovens are located. From the ovens the bread will be taken to the automatic wrapping machine where it will be wrapped and packed ready for delivery. The new wrapping machine is the latest development along this line of machinery. It will be the only one of its kind west of the rocky mountains.

"While our new bakery will not be the largest on the coast, I believe it will be the most efficient and modern. Most small bakeries build on the unit plan which calls for additions to machinery as the demand for the product increases, but we are building our plant complete to start with, as we believe in Salem and this territory, and it will not be long until we will be able to produce at capacity and market our product here", says Mr. Molloy.

## SPINACH IS CALLED BROOM OF STOMACH

Puts Iron in Blood and Makes It Better and Does Other Useful Service

Spinach has been rightly called the "broom of the stomach," also it is well known for its properties of iron content, which has a tendency toward making more and better blood.

It helped win the World war for democracy; helped to cure scurvy and such diseases that resulted from insanitation and poor living.

It is also valuable in quieting and soothing nerves and in general upbuilding of health.

No vegetable except the radish grows more quickly or produces more per square foot of soil cropped. Planted in spring, early or late fall, it is capable of producing one of the first vegetables in the spring and the last in the early winter. Being a quick growing vegetable, it can always be followed by a second crop on the same ground.

## HOME-MADE CANDY OF BEST QUALITY

The Hill Candy Factory has been in business in Salem for six years. It is located at Twelfth and Leslie streets, where high class candies or all kinds are turned out for a discriminating trade. Chocolates, fudges, nut candies, and all the other favorite kinds; a full line.

Local confectioners in Salem take most of the output of the factory, with a growing outside trade brought about by quality demand.

This factory specializes on packing candies in fancy boxes.

A thorough going campaign for keeping Salem dollars in Salem where they will make Salem a better city in which to do business would oblige the Hill people to increase their force of candy makers, and increase their manufacturing space, for the quality of their output is strictly first class.