

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.

THEY GROW GOOD GRAPES AT OREGON STATE HOSPITAL; HOW TO START THEM

The Steward of the Oregon State Hospital (Commonly Known as the Asylum for the Insane) Gives the Methods of Starting, Pruning First Year, and Pruning of Bearing Vines, and Other Practices That Give Best Results in This District

They grow good grapes at the Oregon State Hospital, and a quantity of them. This institution is more commonly known as the asylum for the insane. There are fine locations for grapes on various parts of the extensive land holdings of the institution; especially on what is known as the cottage farm, about three and a half miles southwest of the main buildings of the institution, which are located on land included in the city limits of Salem, at the eastern end of Center street. Lee M. Lane, steward, is the grape man of the institution. He furnishes the following general directions for the beginner in this section:

The purpose of this article is to give a general view of grape culture. A number of varieties do well in the valley, and the kind of grapes grown can be governed by personal requirements. Among the blue varieties are Campbell's Early, Early Moore, Concord. White varieties are Sweet Water, Niagara. Red varieties are Verdun and Delaware.

How to Start

Grapes are started by cuttings, it being an easy and ready means of getting the young plants. The cuttings should be made soon after the vines become dormant in the fall. These should contain about four buds, cut from young, well matured wood. On the lower or butt end make a slanting cut close to the bud and on the upper or top end leave about an inch of wood above the hub. The cuttings should be tied in small bundles with the butt ends together, and place them in soil with the butt ends up, and cover them over. Handled in this way, the butt ends, from which the roots will be produced, form a callous, while the top portion is kept in a dormant condition. When the cuttings are set out in the spring, the calloused end is ready to produce strong roots at once, before

the buds develop sufficiently to take up the sap and plant food stored in the cutting. In the spring put the cuttings in a nursery row or in good soil and where they can be kept well cultivated and irrigated if possible during the summer. The following spring they should be set out in the permanent location. The planting should be made on well drained soil, where they will get sunshine and good air drainage.

The planting distance depends upon the variety, soil conditions and method of pruning. The strong growing varieties can be set 10 by 10 feet, although a planting distance which gives eight feet between rows and 10 feet between the plants in the row will be found satisfactory. This will give the necessary growing space for the roots and good circulation of air for the vines. After planting, keep well cultivated so as to produce as strong and vigorous a plant as possible the first year.

The Pruning

This first year no support or pruning is necessary, although the young canes should be tied to a stake to get them out of the way for cultivating. The following winter the vines should be pruned. The amount of pruning done will depend upon the growth. If small growth has been made, remove all but the strongest cane and cut this back to two eyes. If one strong, well ripened cane has been produced, cut it back to the height at which the head is to be formed (about 54 inches) and tie securely to the stake, removing all other canes. Both buds should be allowed to develop, so that the plant will not be set back by the accidental removal of one. All growth starting from other buds should be removed so as to concentrate all the growth activities into the two canes, one of which is to become the trunk of the vine the succeed-

ing year. By the third year the vines should have erect, straight stems, with two or more canes for the head and from which the vine can be renewed each year.

Pruning Bearing Vines

In the pruning of bearing vines there are several different systems, some of which are more or less complicated and require a trellis, and some that require much time for pruning and tying. Whatever system is employed, it is necessary to keep in mind that the fruiting branches are always produced on last season's growth, that is, one year old canes. The condition and also the vigor of the plant should be taken into consideration when pruning. One system often used in commercial vineyards and well adapted for the small home planting is what is known as the four cane Knifen system. With this a trellis of two wires is used, the bottom wire about 30 inches above the ground and the top wire about 54 inches. The cane to form the main trunk of the vine is carried up to the top wire and two canes are trained along each wire, making four inches for each vine. Each year's pruning consists in cutting away all the tops except the four most vigorous canes produced the preceding season. With well established vines these are shortened back so as to allow about 10 buds to each of the upper canes and 5 buds for the two lower ones. Other canes coming out near the main trunk can be cut back to two buds, that is, spurs, for the purpose of getting new canes for the next season's fruiting wood. The canes left should be carried along the vines and secured to them by tying with string, precaution being taken not to tie too tightly so as to check the flow of sap, as the cane enlarges with growth.

Don't Remove Foliage

In this valley the vines can be pruned any time during the dormant season. Where possible the pruning should not be done later than the middle of the following March. About that time the so-called "bleeding" of the vines occurs at all cut surfaces; and while this is not serious, it is not a good plan to prune when the sap runs from the cuts. However, if the vines have not been pruned at the proper time, and the buds have started to swell, it is better to do it then than not at all.

The removal of foliage from the growing vines is not to be recommended. Grapes ripen best where the fruit is in the shade. Thinning of the fruit is a good practice, for, with any system of pruning and training, a vine often produces more fruit than it can mature properly. The thinnest bunches can be removed as soon as the berries are well formed, resulting in a decided improvement in the remaining fruit, especially as to size and appearance of the remaining bunches.

Not Much Manure

Grapes do not require much manure. A good rule to follow in this respect is never to apply manure as long as the vines are making a satisfactory growth. A growth that is firm, well matured and moderate in quantity is more satisfactory than long, rapid growth. When fertilizers are needed, use those with a small

SALEM OUGHT TO BECOME BIG GRAPE CENTER; BELIEVE OUR YOUNG FOLKS

Some Excerpts from the Prize Articles Written by Public School Pupils for the Grape Slogan Number of the Statesman of Last Year—There Were Nine Contestants, and They Furnished Many Interesting Facts.

In the Slogan article contest by public school pupils in the annual grape number of last year, printed in The Statesman of April 29, 1927, there were nine articles submitted. Some excerpts from those articles are interesting in review. Helen Burk, Salem, was the first prize winner. Her concluding paragraph said:

One of the most important of grape products is the dried fruit, raisins. Certain varieties are grown for this as well as for wine. Also grapes in their raw state are a delicious and wholesome food, and we have grape sugar, grape vinegar, grape jelly, grape juice and grape gum. There is, too, a grape cure for some diseases, which consists of feeding the patient on grapes. This is more common, however, in foreign countries than here.

Olive Josephine Anderson, Salem, the second prize winner, said, among other things: "The grape is a very old plant. It is now one of the most important food fruits raised. Grapes in the Willamette valley are not raised to as great an extent as the climate and soil warrant. Grapes are one of the most used foods because they can be fixed in so many different ways and contain many food properties the body needs."

Valmer Klampe, Rt. 9, Salem, concluded his article as follows: "Much of the land around Salem could be utilized to advantage in the growing of any of the varieties best suited to this section, such as the Niagara, Concord, Worden, Tokay or Brighton. The only disadvantage which I can see is the probability of early frosts, but even then there are places to which this disadvantage does not extend. A grape arbor is not only a useful, but an attractive addition to any home."

Dorothy Porter, also Rt. 9, Salem, told a great deal about grape culture. Gave very complete directions.

Naomi Hornschuch, Labish Center school, said, among other things:

"Grapes are among the principal small fruits of Oregon. They are mostly grown in the Willamette valley, though they are grown in a few other parts. The main variety grown in the United States is Concord, so called because first grown in Concord, Massachusetts. The fruit is chiefly used for raisins and for the manufacture of wine, though much of the

amount of organic matter, such as wood ashes, or commercial fertilizer containing superphosphate and potash. In the case of sandy or gravelly soils, a liberal application of barnyard manure can be made with satisfactory results.

crop is also put on the market for table use. The grape is supposed to be the oldest cultivated fruit. It has been known to civilization from time immemorial. It is supposed that Phoenicians introduced the fruit into Europe, whence it spread into England. California grape culture was begun by Spanish missionaries in 1771."

Esther Cook, Salem, said the grape is known as far back as the history of Noah; that it has been fruit for many years; some grapes being found to be 500 to 600 years old.

Geraldine Porter, Rt. 9, Salem, told about pruning. Gave proper directions.

Raymond Claggett, Kelso school, said in conclusion: "The Salem district can grow grapes because it has the required soil and climate. So why don't Salem become a grape center?"

Jean L. Graham, Salem, said grapes are the surest crop of any of our fruits.

TEXAS FARM YOUTH TAKES HIS CATTLE ALONG TO COLLEGE

LUBBOCK, Texas, April 28—(AP)—Needed on the farm, but eager to complete his education.



E. C. BRITAIN, JR.

E. C. Britain, jr., took a part of the farm with him to college.

He brought from his home near Amarillo a herd of 218 head of cattle and put them in fattening pens not far from the campus of the Texas Technological college. He is preparing the Herefords for market while he is preparing himself for the law.

Britain is a junior.

THIS WEEK'S SLOGAN

DID YOU KNOW that in the Salem district grapes of the Concord (American) grape family can be grown to perfection in immense quantities; that we have tens of thousands of acres of cheap lands suitable for grape growing; that Salem ought to be the Westfield of Oregon, and the Salem district the Chautauqua grape belt of the Pacific Coast with many grape juice plants; that Salem ought to have great jelly and jam plants, using an immense annual tonnage of grapes; that there is and will be profit in grape growing, and a very great industry in this line is within the grasp of Salem and surrounding country, and that there is now more interest here than ever before in the industry?