

SALEM'S IMPORTANCE AS AN ONION CENTER WILL GROW

Onions Good Complexion Diet Says High Authority At Oregon State College

They Are Cheaper Than Rouge and They Have a Similar Effect, For They Are Rich in Health Producing Iron, Etc.

(John C. Burtner of the department of industrial journalism of the Oregon State Agricultural college, sends the following for this annual 'onion slogan issue of the Statesman:)
The wag who once said that "an apple a day keeps the doctor away, but an onion a day keeps the whole world away," may have been a good humorist in his time, but he didn't exactly know his vegetables. At least, his light treatment of the value of the onion finds no favor with the home economics specialists of the state college.

An onion breath nowadays is extremely passé, for, if the housewife is versed in her art, she will cook her onions in an uncovered kettle. After they have come to a boil, she will drain off the water and add a little butter, and away with most of the volatile gas that helps boost the sale of hesterine.

So, with a little care in the culinary department, even self-respecting persons may enjoy their onions and go forth with untroubled conscience.

Cheaper Than Rouge
Aside from their flavor, onions, while cheaper than rouge, have a similar effect on the complexion, for they are rich in health-producing iron, as well as other valuable minerals. They are available at any season, are easily grown and can be prepared in varied and tempting ways. They may be served as a relish, boiled and served with butter, creamed, scalloped, as soup, in combinations, as seasonings in meat loaf and other meat mixtures, stuffed and steamed or baked, served raw with salt, or cut fine in salads and salad dressings. Here are a few ways of using them in the menu:

Good Onion Recipes

Stuffed Onions
Remove skins from onions, parboil 10 minutes in boiling salted water to cover. Cool and remove part of their centers. Fill cavities with equal parts of finely chopped cooked chicken, mushrooms, stale soft bread crumbs, and finely chopped onion which was removed. Season with salt and pepper, moisten with cream or melted butter, place in buttered shallow baking pan, sprinkle with buttered crumbs and bake in a moderate oven until onions are soft.

Glazed Onions
Peel and prick small silver-skinned onions and cook in boiling water 15 minutes. Drain and dry with cheesecloth. Melt three tablespoons butter, add two tablespoons sugar and onions and cook 20 minutes, or until browned, using an asbestos mat under the saucepan during the last of the cooking.

Omelet
Make a French omelet. Turn on a hot copper fryproof platter, pour over onion sauce, sprinkle with two tablespoons cheese, place in a hot oven and bake until cheese is melted.

Onion Sauce
Peel and finely chop one Bermuda onion and cook three minutes with two tablespoons butter, stirring constantly. Add two and a half tablespoons flour and stir until well blended. Then pour on gradually, while stirring constantly, one cup of milk. Bring this to a boiling point and let simmer three minutes. Add one egg yolk, slightly beaten, and diluted with two tablespoons milk.

French Fried Onions
Peel onions, cut in fourth inch slices, and separate into rings. Dip in milk, drain, dip in flour. Fry in deep fat, drain on brown paper, and sprinkle with salt.

Onion Pie
Make crust as for ordinary pie. Slice onions, add beaten egg, milk or cream, and small pieces of uncooked bacon. Season. Put in crust and bake. Excellent meat and vegetable dish combined, and rich in taste.

Onion Souffle
Cook onions in boiling salted water until soft, drain and force through a sieve; there should be one and a fourth cups onion pulp. Melt four tablespoons butter, add four tablespoons flour, and pour on gradually one-third cup water in which onions have been cooked, and one-third cup cream; then add onion pulp and bring to the boiling point. Season with salt and pepper. Beat yolks of three eggs until thick and lemon

Dates of Slogans in Oregon Statesman

(With a few possible changes)	Grapes, etc., April 25.
Loganberries, October 7, 1928.	Drug Garden, May 5.
Prunes, October 14.	Sugar Industry, May 11.
Dairying, October 21.	Water Power, May 19.
Flax, October 28.	Irrigation, May 26.
Filberts, November 4.	Mining, June 2.
Walnuts, November 11.	Land, Irrigation, etc., June 9.
Strawberries, November 18.	Floriculture, June 16.
Apples, Figs, etc., Nov. 25.	Hope, Cobbers, etc., June 23.
Raspberries, December 2.	Wholesaling, Jobbing, June 30.
Mint, December 9.	Cucumbers, etc., July 7.
Beans, etc., December 16.	Hogs, July 14.
Blackberries, December 23.	Goats, July 21.
Cherries, December 30.	Schools, July 28.
Pears, January 6, 1929.	Sheep, August 4.
Gooseberries, January 13.	Seeds, August 11.
Corn, January 20.	National Advertising, Aug. 18.
Celery, January 27.	Livestock, August 25.
Spinach, etc., February 3.	Grain & Grain Products, Sept. 1.
Onions, etc., February 10.	Manufacturing, Sept. 8.
Potatoes, etc., February 17.	Woolworking, etc., Sept. 15.
Bees, February 24.	Automotive Industries, Sept. 22.
Poultry and Pet Stock, Mar. 2.	Paper Mills, Sept. 29.
City Beautiful, etc., March 10.	(Back copies of the Sunday edition of the Daily Oregon Statesman are on hand. They are for sale at 10 cents each, mailed to any address. Current topics, 5 cents.)
Great Cows, March 17.	
Paved Highways, March 24.	
Head Lettuce, March 31.	
Silos, etc., April 7.	
Lugumee, April 14.	
Asparagus, etc., April 21.	

Eighteen Cars of Onions Grown on Twelve Acres of The Labish Land Last Year

Another Lake Labish Grower Took Thirteen Cars From Eleven Acres, and the Industry Was a Bonanza One For That District

The principal onion and onion set growing of the Salem district is on the beaverdam land of the Lake Labish section, commencing about five miles north of the center of Salem, where intensive farming is also carried on with celery, head lettuce, asparagus, mint, potatoes, spinach and other crops, with additional ones being experimented with.

D. R. DeGross, two and a half miles east of Brooks, had 11 acres in onions last season, and he produced 14 cars of onions. 390 sacks to the car. Mr. DeGross has been an onion grower there for 12 years. He came from the Tigard district, where he had worked at onion growing for others. When the onion industry of the Labish section was new, the slogan was "a car to the acre." They hoped to get up to that average of production.

But Mr. DeGross has averaged for his 12 years about 350 sacks to the acre, and his average price has been about \$1.60 a hundred pound sack. For last season's crop he sold on the opening price at \$2.25 to \$2.50, and later sales have been at \$4 a sack. The bulk of his crop has been sold to Mr. DeGross has 17 acres of land, 11 of the tract being beaverdam. On the up land he grows hay and other crops.

HAYES INTERESTS RETURN TO ONIONS

They grew potatoes, onions, onion sets and other vegetables in the past few years they have been the mint kings of Oregon, having about 400 acres in this plant, making them the largest producers of peppermint oil on this coast.

Now they are proposing to reduce their mint acreage to about 350 and to increase their onion plantings this year by about 70 acres. They had only about 10 acres and 10 cars of onions last year, though their onion acreage had been much larger in former years; more than it will be this year.

A. F. Hayes, son of A. E. Hayes, is now interested with his father and uncle in these industries and is the local manager, with his home in Salem.

The Hayes interests have long been the largest onion set growers on this coast. They produced about 65 cars of sets last year, 30,000 pounds to the car, or nearly 2,000,000 pounds. They devote about 100 acres to sets, the yellow danvers variety predominating.

They sell the sets at prices according to the season averaging four to four and a half cents a pound. More than 90 per cent of the onion sets used on this coast go from Marion county, and the Hayes farms supply the bulk of them. They go to all sections west of the Rocky mountains, and some further east.

The Hayes people are on the job the whole year through, and they grow their different crops mostly on contract. Their long time contracts for their peppermint oil run out with the 1929 product.

These people are largely responsible for the pioneering in the onion and set industries in their section, which have become largely stabilized and will likely continue in a steady growth.

"The million dollar highway" was a name given to the road through the Labish district a few years ago, the promise being that proposed paved market road would in a few years be backed

ADJUSTABLE SEAT ADDS TO COMFORT

That the high priced car no longer enjoys a monopoly of driving comfort, is very evident in the 1929 models. Many features formerly found only in cars of the \$4000 to \$5000 class are now appearing in the low price field. The new Essex sedan, for example, is equipped with an adjustable front seat which may easily be placed in the position best suited to the stature or inclination of the driver.

With a few turns of a handle located in the front of the seat the occupant can adjust it to his or her liking without the least inconvenience. Although a number of the adjusting devices seen in the past permitted the seat to be moved forward or backward, its height from the floor and the tilt of the seat back often could not be changed. This objection the designers of the new Essex sedan have overcome by placing the front seat upon a curved base. When the "six footer" adjusts the seat for added leg room it follows the curve downward as it is moved toward the rear and the back tilts to a reclining position.

The driver of smaller stature, however, is nearer to the controls and usually more comfortable when sitting erect, and the seat when moved forward for his or her convenience follows the curved base upward. The seat back tilts accordingly, and supporting cushions for the back are re-arranged to the past along with other pleasant memories.

Eighteen Cars, 12 Acres
V. C. Bishop is another prominent Labish onion grower. He had about 12 cars last year, from about 12 acres. He is now visiting in the east.

Of the 100 acres increase this year, about 70 will be by the Hayes interests.

Thirteen Cars, 11 Acres
Another leading grower of onions in the Labish section is W. R. Daugherty. He produced 13 cars on 11 acres last year, of the Oregon Yellow Danvers variety, the same as used by his neighbor, Mr. DeGross, and other onion men of that section. The land farmed by Mr. Daugherty is three miles east of Brooks. He has 78 acres under cultivation, 18 acres of the up land being in strawberries; 145 acres of Etterburgs and three of Marshalls.

Mr. Daugherty plants with a Bolens one and a half horse gasoline tractor, and distributes the formaldehyde with the same machine. This is put in the rows, for smut, the worst enemy of the onion grower. He expects to lose with his tractor this year, as most other growers are doing. Mr. Daugherty came from Lebanon, Oregon, and he has been growing onions four years.

He sold the first of his crop (contracted) at \$1.25, in July. He sold some car lot \$3 a sack. He has two cars left, and can sell at better than \$4. He has averaged a million dollars' worth of annual crops.

That point has been more than reached, and it will not be long till it is a two million dollar highway, and then be only well under way.

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A Growing Onion Center

SALEM is the onion center of Oregon and the onion set center of the region west of the Rocky mountains; and this city is increasing in importance in this field— And will keep on indefinitely.

We have an onion cult; a necessity in such a special field, requiring experimentation, comparing of notes on varieties, cultural methods; fighting pests, fertilizers, marketing, etc.

Growing good onions is an art. Our producers have learned the art. They are favored by natural conditions, as for instance the sulphur in our beaverdam soil to give keeping qualities; but all the other requirements bringing high quality and profitable practices must be met. This takes time. It has taken time.

Every year our growers have improved their quality, have raised their per acre tonnage; have adopted better methods looking to economical production.

The half million dollar output of our main onion district will soon be a million dollar crop, and other sections here will develop along the same lines.

It is possible to produce here a ten million dollar annual onion and onion set crop on 10,000 acres of land. "Onions will bring a higher return for a smaller amount of capital invested than any other big money crop that can be grown on beaverdam lands," said a leading grower a few years ago.

THIS WEEK'S SLOGAN
DID YOU KNOW that Salem is the market, shipping and manufacturing center of a great onion and onion set industry; that the world does not grow better onions; that, on our beaverdam lands, 200 to 600 sacks of 100 pounds can be grown on an acre; that, year in and year out, taking the average range of prices for ten years, the raising of onions here is a very profitable line of intensified agriculture; that the industry does not require expensive equipment, and that there is room here for many more onion growers who will give that important branch of diversified farming the intelligent attention and arduous labor it deserves?

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