

WILLAMETTE FARMER

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Horticultural.

FRUIT GROWING.

California has an income from orchards, vineyards and other fruit plantations, that will soon equal the products of her gold mines. For the year 1882, the value of fruits aggregated \$5,000,000, and in 1883, increased to \$7,500,000. At that rate of increase—which may be expected because the greatest part of the plantings are young—the crop of 1885 will be worth fifteen millions of dollars. It is true that California is able, by having a semi-tropical climate to grow many fruits not congenial to our northern climate. The grape and the peach are favorite products there, neither of which can be grown with reliable success in this section.

Every region has its own resources as well of climate and soil, as of mines and forests. Oregon and the Pacific Northwest cannot grow the grape, the fig, or the peach to perfection, but we can and do raise the finest varieties of fruit known to temperate climes. With us the apple, pear, cherry and plum thrive with great excellence and bear with uniform reliability. The whole range of small fruits—blackberry, strawberry, and raspberry—attain with us the greatest perfection in profusion. The apple is worth as much in commerce as the orange; we can offset our other fruits against the grape and fig, and our small fruits can be made to produce as much as similar fruits can anywhere in the world. We have now much greater advantages than fruit-growers had even a score of years ago. Fruit canning is comparatively a new business, and fruit drying is brought to perfection by cheap and simple appliances that are within the reach of every orchardist. Also, the great improvement in transportation facilities gives us the whole world for a market for our products. There is, then, every inducement for us to produce all the fruits natural to our region.

In California they are planting out hundreds of thousands of trees of every variety that thrives in that State. They have exhausted the supply from home nurseries, have drawn heavily on Oregon nurseries and have ordered from the East also. While this great enterprise proceeds in our sister State, we, of Oregon, seem to prefer to sell our trees to our neighbors to planting them out ourselves. There is not a single nurseryman who has even the enterprise to advertise, probably discouraged by the apathy our people manifest towards fruit culture. So far as appearances go to prove anything we have reason to believe that fruit-growing will pay well. All fruits seem to thrive with us that are proper to our climate. The fault seems to be that farmers do not care to wait six or eight years for an orchard to bear fruit. It cannot be expected that they will be remunerative in less time. But once planted an orchard is there for many years. The labor of pruning can be easily done and with a family drier to work up fruit when there is not a market for the green article, each farmer can be a successful fruit grower on a small scale.

We know of only a few large orchards in all Oregon, while in California they plant out hundreds and thousands of acres as a business. Capitalists there take hold of it and carry it on with energy. While there seems to be a wonderful difference between the people of Oregon and California, generally, it really does seem queer that our people lack the enterprise to prosecute with vigor such a promising industry. What makes it more necessary at present is that the opening up of the northern country by the Northern Pacific railway creates a market through all the two thousand miles between Portland and St. Paul for our products. That region cannot successfully grow fruits and will naturally look to the Pacific coast

for its supply. It is probable that most of our merchantable green fruit will find a market there. All things taken into consideration we must realize that a great opportunity is going past us, being wasted; we are permitting one of the most profitable sources of production—one best suited to our locality and that is necessary to give us diversity of products—to be unimproved and to pass into the hands of our more enterprising neighbors.

THE CAMASS OR KAMASS.

BY ROBERT E. C. STEARNS.

It cannot be denied that the bill of fare of the California aborigines includes many articles repulsive in the gastronomic taste of civilized people, but it also embraces many things worthy the attention of pale faced epicures. The old saying, that "there is no accounting for tastes," applies equally to articles of food as well as to articles of dress and objects of vertu, to form, texture and color. It is quite likely that the North American Indian has as high regard for his standard in these matters as the whites have for theirs, and the red man no doubt could turn the tables, if not the plates, upon us if we should criticise too closely the details or elements of the aboriginal cuisine.

Among the dainties highly but not unduly prized by the Indians, is the root or bulb of the Camass esculenta, or Kamass, a wild hyacinth, which grows in numerous places within a vast area, extending from the ocean shore of the Pacific as far as the Rocky Mountains and perhaps even further east. In many places it is very abundant.

Stephen Powers, in his "Contributions to North American Ethnology," in describing the Wai-lak-ia Indians, who live along the western slope of the Shasta Mountains, from North Eel River (above Round valley) to Hay Fork, along Eel and Mad rivers, extending down the latter about to Low Gap, etc., says that in Ketten Chow Valley they used to gather immense quantities of Camass. He further says that, in the Wintun language, that "Hetten Chow" denotes "Camass Valley," and "Hetten Pum," means "Camass earth." My lamented friend, the late B. B. Redding, called attention to the value of this plant in the California Horticulturist for November, 1879. Mr. Redding said: "I have an idea that many new sources of valuable food for civilized man can be found by making a study of the different vegetable growths used by our aborigines," etc., and he further stated, "that a friend, who is a botanist, with two companions, once lost the trail in the mountains above Yosemite, and they were out two days before they found their way back. On the first night, when one of the party complained of suffering from want of food, my botanist friend went to the edge of what had been a marshy piece of ground, and with a stick, in a few minutes, by the light of the moon, dug sufficient camass bulbs to give them a fine supper, which they cooked in an oyster-can that one of their number was carrying for a drinking cup. The next day they had their regular meals of esnanes and found their way into the valley, not feeling that they had been deprived of food. Many a man has suffered for food in our mountains, not knowing there was an abundance growing at his feet."

My first acquaintance with the camass was in the fall of 1863. While at Crescent City, Del Norte county, I noticed the squaws there were drying a considerable quantity of the bulbs of some species of plant, but whether for food or medicine, I did not know; curiosity led me to inquire, and I learned that they were used as food, so I tasted and found that the flavor was pleasant, nutty and sweet. They were exceedingly mucilaginous; when boiled, they were said to taste like a potato. It is a bulbous plant, and has a stalk that is about the size of a barley straw, and bears numerous pretty blue bell-shaped flowers; the bulb is about the size of a small onion or potato bulb, but sometimes is two inches or more in diameter; it is without any special odor.

According to the Agricultural Commissioner's Report for 1870, the Indian mode of preparing it for future use, is to dig a pit, line it with rocks, upon which a fire is made, and when heated sufficiently, the hot stones are swept clean and the roots are heaped upon them;

grass or twigs are next laid over the pile, and, finally, a covering of earth. After several days the pit is uncovered, when the white roots are found to be converted into a thoroughly cooked dark brown, homogeneous mass, of about the consistency of softened glue, and as sweet as molasses. Cooked in this manner, the roots are often made into large cakes, by mashing and pressing them together, and when slightly dried in the sun, they become rather pliable and tough, and look like plugs of black navy tobacco. Its color does not recommend it to the taste, but it is sweet, mucilaginous, and as agreeable as the fresh root, excepting a slight smoky flavor acquired in baking.

In this pressed form it keeps softer than in the raw state, or when simply cooked, and may be kept for a year or more. The roots, when boiled in water, yield a very good molasses, which is much prized, and is used on important festival occasions by various tribes. The Indians of Cape Henry, the Nez Percés, of Idaho, and those of Pitt river, California, are the greatest consumers of this article of diet, under the name of Kamass roots.

The encroachments of settlers upon the "camass prairie," has been a source of much trouble with the Indians. Their natural camass fields have often been plowed up, and the stock of the white farmer, cows and swine, have been turned in to feed upon the roots.

"The destruction of this, their chief article of food, has aroused the Indians more than once. The bulb grows about four or five inches below the surface of the earth; the digging of the bulb is the only cultivation the ground receives, and the flowers being dried and open when the bulb is dry, the seeds fall out, and the new crop is thus sown by the act of harvesting." Big Camass Prairie, in Idaho, has received its name through the abundance of this plant in that region. The Indian method of preserving the roots for storing for future use, would hardly produce a result satisfactory to a white man's palate. The bulbs should be first spread and dried in the sun, and subsequently run through a fruit-drier, but at so low a degree of heat as not to cook them or to produce such a concentration of the saccharine quality as to make them of the sweetness of molasses or to earthy the surface. By the treatment suggested the camass could be used not only as most nuts are usually used, but as chestnuts are sometimes, as an ingredient for stuffing turkeys and chickens when those birds are to be roasted; also as a thickening for soups, the same as gumbo or okra is used. The suggestion of Mr. Redding, herein quoted, brings to mind what possibly escaped his memory, that the early settlers of New England received most important and vital advantages by obtaining from the Indians not only the seed of the maize, or Indian corn, but also the knowledge of how to cultivate it; and further, that to get a crop, the seed had to be manured with two wives in each hill. (The Alewife, *Pomolobus pseudo-harengus*, is still a very abundant fish on the New England coast; the Narragansett Indians called it Aunusog.)

The method of digging and cooking clams, (*Mya, sickishung* of the Indians) the culinary mysteries and luxury of the clambake, were also learned from the aborigines; without the knowledge thus obtained the Plymouth settlement might have terminated in absolute disaster, and the colonization of that part of our country have been very much delayed, and the region perhaps have been occupied by people of some other blood or nationality.—American Cultivator.

Prune in Midsummer.

Perhaps the chief objection to midsummer pruning is the amount of work to be done at that season. We reprint however, the following advice on the subject from our valuable contemporary, the Germantown Telegraph:—"There is a great deal printed about the proper time of pruning trees, especially the apple tree. Some people prefer all some midwinter some early spring, but scarcely any recommends—in our humble opinion the very best time—midsummer. Doubtless some old fogies will open their eyes and hold up their hands at such an innovation and denounce it as an absurdity; but we think that we will be sustained by a majority of the live men of the day. If we desire to improve the form of a fruit tree and get rid of some of the superfluous wood we should prune in winter; but if we desire fruit and a perfectly healed stump we should prune from the 15th of June to the 20th of July. We have done this often with the happiest results. The fruit buds form after

this, and the operation in suddenly cutting off the tree's growth produces buds, while the winter or early spring pruning will produce only wood. In pruning trees in midsummer the bark, instead of receding from the stump, grows over it, and in a year or two will completely cover it and form a perfect amputation. We have noticed this upon our own premises, as well as upon those of others many times. This pruning is done when the tree is taking its midsummer siesta, and then wakes up refreshed for another start, and the bark gradually steals over the stump as if to conceal the slabby looking exposure. When the tree is in full leaf and presents its full form to us, we can see exactly where its pruning should be done, in order that while the overgrowth may be removed the symmetry of the tree may be preserved. Especially is midsummer pruning to be preferred—first, to produce buds on fruit bearing trees, as before stated, and second, when large limbs are to be removed."

Something About Fruit Trees.

A correspondent of the Cheney Tribune writes as follows:

I am going to try to answer some questions I saw in a recent issue of your paper concerning fruit trees and their management. Last fall and winter one year ago, thousands of trees died in Oregon and Washington territory, for the single reason that first, we had good rains in the fall that filled the ground full of moisture, then after a time the sun was bright and warm; the trees began to draw sap and as a matter of course the bark began to slip, or in other words, a new layer of wood began to form. Then came a hard freeze and ice formed between the bark and wood, thus separating them. If one will notice those trees that died, they will find the bark loose on the south side of the tree, for the reason that that side thawed and froze the most—it being the warmest. How to prevent it is very simple and beneficial to the orchard. First, as this is a very windy country, the trees should be topped low down, thus forming a head as near the ground as possible; not wholly on account of wind, but to shade the ground in the fall to some extent, and excludes the heat of the sun from the roots and prevents a late inclination to grow, which we have found is fatal to the tree. Then, again, before the rains begin in the fall manure or mulch well—that excludes the early rains and keep the ground dry until the proper season comes for them to grow. Your correspondent spoke about the location; I would prefer land lying to the north, for the reasons first and best, it is always the best land. Second, it will hold moisture longer. Third, the trees do not get the direct rays of the sun in winter. Fourth, they are sheltered from the wind to some extent, and I would repeat again, much well in the fall before the rains begin and you will never experience the loss of last winter again. I would say here I have had experience in four States of this glorious Union, and all young orchards that were killed below the bud, can be budded again with no detriment to the orchard, as you will get fruit about as soon, for the roots are all the more vigorous for the small loss of the top at that time of the year when the sap starts gradual.

Prune Growing at Puyallup.

A correspondent of the Tacoma Ledger writes from Puyallup:

Prune growing, out of which fortunes are being made in certain localities in California, it is proven by the experiments of J. P. Stewart, may be made a success here. His experience should be given to the public for the benefit of new comers and the community at large. I assure you it is not through selfishness on his part, or a disposition to maintain a monopoly, that he neglects to do it, for he is ever ready to impart information when it is asked for. He has several hundred prune trees, many of them eight years old, that have borne bountifully for the last two years. He pronounces this a No. 1 prune country and says time will prove that prune growing can be made more profitable than raising hops, even if assured 20 cents a pound for the latter each year. In raising prunes, Mr. Stewart says one does not have to worry over the fluctuation of prices as he does with hops. Prunes are a staple article, of which there are imported annually from three million to five million dollars worth. To make the most out of his ground he has planted his prunes among his hops in every third hill in every third row, and allowed his hops to grow with them four or five years. He then digs up his hops and plants small fruit in their stead, raspberries, or blackberries, thereby only losing a crop from his

ground, but so that he plants his small fruit, and the next of 5th year he begins to look for some prunes on his trees. Garden stuff may be grown instead of hops.

Resolutions.

WHEREAS, The money loans of capital have loaned money all over this country, taking mortgages on real estate for security; and,

Whereas, Some of the notes are made payable in other States and countries, thereby attempting to escape their just share of taxation; and,

Whereas, The law known as the mortgage tax law seeks to remedy the aforesaid evils; and,

Whereas, The agents of the said money loans have brought suit to restrain the just collection of said taxes in twelve counties in Oregon, (Lane county being one); therefore, be it

Resolved, By Lane County Judges George P. of H., that said mortgage tax law should be strictly enforced; and, be it further

Resolved, That in justice to the taxpayers of Oregon said law should be continued in force and not repealed at the instance of protected capital.

Resolved, That the Secretary be instructed to furnish the county papers, WILLAMETTE FARMER and Disseminator with a copy of these resolutions, with a request that they be published.

A. C. JENNINGS, Sec'y.

Wagons and Carriages.

In early times the Mitchell wagon was sold in Oregon and established a good reputation with those who used it. For some years the manufacturing firm had no agent in our State but recently the firm of Mitchell, Lewis & Co. have opened a branch at Portland and have established agencies in the chief towns of Western Oregon. The headquarters of the firm are 192 and 194 Front street, Portland, with Mr. W. H. Mitchell, one of the family whose name is connected with the manufacture, as manager. The house carries a line of wagons and vehicles that cover the wants of all the farming population. Their wagons range from \$100 to \$110, for 3 and 3½ in spindles, all put together of the best materials. They have a complete assortment of buggies; good open buggies ranging from \$125 to \$140, and elegant top buggies for \$200. Their open two-seated family carriages cost \$150 to \$200; covered ditto \$225 to \$350. They have single and double phonos and buck-boards. Any farmer who wishes to buy a vehicle of any kind from a farm wagon to a buggy or elegant carriage, can find the very thing he wants there at considerably less price than we have been used to paying. The agents of the firm are Bridges & Rook, Salem; W. H. Goltra, Albany; Smith & Cox, Eugene; W. F. Owens, Roseburg, who are severally prepared to handle goods belonging to the house of Mitchell, Lewis & Co.

Saw Mills, Steam Engines and Threshers.

Russell & Co., who advertise in our columns, have machinery for sale that every farmer needs for himself and every neighborhood requires for itself. Their traction engines and steam threshers perform work that the farmers must have done to wind up every harvest. They have introduced to Oregon the well established "New Massillon Thresher." These are in five different sizes and are proved to be well adapted to the Oregon trade. They have disposed of machines that have been at work in different sections east and west of the Cascades, everywhere with success, so that their business is already well established. Their saw-mills, too, are of the best make with a wide range of capacity. Twenty-five of their mills are at work on Puget Sound and on the Columbia river. All their machinery has been so well tried in our section of country that they can quote popular experience as the best test of the reliability of their claim for public appreciation.

The West Shore, of Portland, comes duly to hand each month laden with choice articles descriptive of the North Pacific region. One of the principal features this month is the article on the Coeur d'Alene mines and a map of illustrations of same.

FOUND GUILTY OF MURDER.

The credit and honor of Portland and Oregon was sustained the other day when the jury that tried Murray for the murder of Yanke, brought in their verdict of "guilty." The species plea of insanity was set aside by twelve good men and the cowardly murder will perhaps be avenged. It remains to be seen if the laws delay and uncertainty can find some other excuse for permitting the assassin, who so utterly forfeited the right to live, to pollute the earth. It is a disgrace to our State that we have so many violent deaths to avenge and that while so many commit murder many escape the penalty. While not blood-thirsty and entertaining all the leniency possible towards erring humanity, we recognize that criminal law means vengeance, punishment, disgrace for convicted crime; that its weakness is often a perversion of justice and entails evils upon society as a consequence.

SMUGGLING CHINAMEN.

The San Francisco Chronicle is responsible for saying that hundreds of Chinese are passing over the line into Oregon and Washington, that a well organized Chinese company are assisted by irresponsible white men in Victoria and other towns in running Chinamen over the boundaries. When once across, these Chinamen go to logging camps, and, as all Chinamen look alike, there is little chance of detection. The price per head is from \$15 to \$20. The favorite boat for transporting is the Indian canoe, which will carry five or more, with two smugglers as crew.

There are now five thousand coolies in British Columbia who have been discharged from the building force on the Canadian Pacific railroad, and who are bound to eventually get into American territory seeking employment. It is estimated by an inspector, that eight hundred have been run across the line already.

A good all-purpose horse, one that combines both style, draft and roadster qualities, is an essential appendage to a farm. Frequently such an animal makes his owner a handsome income when put out to service. Our old-time friend Reuben Lee, of Aumsville, has just such an animal and wishes to dispose of him. See advertisement elsewhere.

The beautifully arranged catalogue of Thos. H. Cox & Co., of San Francisco, has arrived. Its pages are devoted to a full description of the various garden seeds, etc. Its pages are well arranged and the catalogue reflects great credit on account of being a Pacific Coast affair. This firm has an advertisement in this issue. See big melon. Send for a catalogue and mention this paper.

Who Has Pekin Ducks?

WELLS, Or., Feb. 25, 1884.
Editor Willamette Farmer:

I wish to inquire through the FARMER where I can purchase pure blood Pekin ducks, or eggs. Those having the same for sale please answer by letter or advertisement in the FARMER giving prices, etc.
JAMES GINGLES.

Heavy and continued rains have caused a terrible flood at Los Angeles. Part of the city was overflowed and many houses were flooded; five or six bridges inside the town limits went down stream. The part flooded was occupied by the poorer class, who are suffering much hardship as well as loss.

A man named Stanley or Leonard has been arrested at Coos Bay for the murder of a farmer named Anderson Patton at Freeport, W. T., two years ago. Leonard was his brother-in-law and the murdered man a worthless fellow who abused his family which led to the trouble.

For Throat Diseases and Coughs, ROWS'S BRONCHIAL TROCHES, all really good things, are frequently imitated. The genuine are sold only in boxes.