

The Loganberry

What It Is. Its Culture and Its Uses

By W. F. DRAGER, Salem, Oregon

It is said by good authority, yet disputed by some, that the Loganberry is a cross between our wild blackberry and the red raspberry. The berry contains the acid and tartness of the blackberry and the flavor, color and the sweetness of the raspberry. The better known this berry becomes the wider distribution we are having for it. We are at present receiving numerous letters from people who live in different sections of the United States and Canada asking where they can get these plants and whether they can be grown in sections from where the inquiry comes.

In reply to these questions, Loganberry culture has usually been discouraged in all districts except Western Oregon and Western Washington. At present you all know Salem, Oregon, has become the center of the Loganberry culture as well as the best market in the world for this fruit. Government agents have been investigating this berry in the Salem district as well as others, and these agents have reported that the Loganberry has come to stay and is one of the greatest berries that is produced. It is a great yielder and blooms so late that frosts very seldom have affected this crop. It begins to ripen about July 1st and continues to bear its fruit continuously for from four to six weeks, depending upon the amount of moisture that the bearing season. In order to conserve this moisture, these berries should be cultivated with a spring tooth harrow or some other kind of cultivator and smoothed down with a drag after each picking of the berries. The drag or smoother serves two purposes, one to conserve the moisture, the other purpose makes it convenient for the berry pickers to walk over the smooth ground. The average yield of these berries with all kinds of cultivation, some vineyards tended in fine shape and others scarcely cultivated at all, is about two and one-half tons per acre. The best yields around Salem have been as high as five tons per acre, but this is unusual and we think from three to three and one-half tons is about the maximum quantity grown by the most up to date growers. One of the peculiarities of this fruit seems to be that where the Italian prune grows you will also find the Loganberry in its perfection.

USES

There are four different ways of handling the Loganberry. The first commercial use of the Loganberry was that of canning. They are canned in the same manner as any other berry is canned. We are informed that canned Loganberries are becoming more popular each season. They are easily and cheaply handled by the cannery for the reason that very little labor is attached to the preparation of this fruit, because the stems do not cling to the berry as is the case with the strawberry. The cannery men furnish the crates and the growers deliver the quantity picked each day, taking back with him enough empty crates to take care of the next picking. It was soon found that the cannery could not consume all the Loganberries that were being produced and it became necessary to make investigations and find some other use or method of handling Loganberries.

So the second use or method of handling came into existence. This was the Dried Berry. We soon found that sections like Minneapolis, Duluth, Winnipeg, The Dakotas, and Western Canada were good markets for the Dried Loganberry and large quantities were dried. So many in fact that in order to dispose of all this new kind of fruit that they had to be marketed at a price that showed a loss to the grower. But as the berries became more favorably known, a better demand was created and a lot of money was spent for advertising. When it was found that the Loganberry was such a wonderful bearer and the quality of the same was so uniform a third use of the berry came into existence.

The third use or method of handling the Loganberry was that of Juice Making. About this time the grower became encouraged by being able to produce berries and sell them without making a loss. We hardly think that he made any profit in the business the first season that the juice business was tried out, but after the first season, with the prohibition wave spreading over the country, the juice business became more encouraging. It required a great amount of money and great amount of money was spent in trying to acquaint the public with the value of Loganberry juice as a beverage. Nevertheless this juice became more popular each season and today the juice business seems to be very well established in sections of the United States and Canada. We are informed that the juice manufacturers do not have enough Loganberry juice to take care of their requirements until the 1920 crop is available.

Juice pressed from the Loganberry is too strong for beverage purposes and requires the addition of three or four times the quantity in water, and we are informed that this juice like many other drinks improve with age.

Soon after the juice business was established one other use of the Loganberry became very popular. This use is called Cold Treated Berries, which means that the berries are dumped from the crates into barrels with enough ice added to keep the berries from fermenting before they reach the cold storage plants. They are kept under cold storage until ready for shipment and then shipped in ice refrigerated cars to jam factories. They are again placed in storage until the jam maker is ready to use a quantity of these barreled berries. The jam made from these are usually put out in glass or can containers of small sizes, and is distributed to the different markets.

With the four uses or methods of handling Loganberries it appears that if double the present acreage was produced, that the supply would not exceed the demand for this variety of fruit.

As additional acreage was planted and more fruit came into bearing with the canner as the only outlet, there was soon an over production, and the price of berries went down to a price that would give the grower not to exceed two cents per pound for his berries delivered. Many growers were discouraged and a lot of berries plowed up, and it became necessary to find some other use or method in order to get other outlets for Loganberries. So the second use for the Loganberry was drying it in the prune-dryers, and it was estimated at that time (1915) that it cost about three cents per pound to dry Loganberries. In the Eastern markets, such as Chicago, St. Paul, Minneapolis and cities in North and South Dakota, it was possible for the packer to sell these berries in boxes, 25 lbs. each, at 15 cents per pound. If you deduct one cent per pound for packing, three cents a pound for drying, you can readily see that the grower did not come out even and lost money on every pound of Loganberries produced.

In 1915, 840,000 pounds of dried berries were produced in Willamette Valley. At that time you will note that berries were being produced at a loss to the grower. In 1916 dried berries produced by the grower netted enough money to just about bring him out even with neither loss or profit. In 1917 the grower began to realize a profit. In 1918 the price of dried berries still continued to advance and in 1919 dried berries brought the greatest profit of all other methods. The reason for this advance in the price of Loganberries was brought about on account of the two other processes of handling Loganberries coming into existence, viz., the juice business and the cold process berries put up in barrels. The demand for berries for both juice and cold process is growing very fast. We had about half enough dried berries this season to furnish the trade with what they will require. We see no reason to expect berries to be much lower in price next season than in 1919. There will be no more acreage in bearing until 1921. In 1919 twenty-two hundred acres were bearing in Marion county, and about 800 acres in all other parts of the state. On account of the acreage of berries grown in the Salem district, Salem has become the center of the Loganberry industry. Located at Salem at the present time are Kluge Products Co., Phoebe Juice Co., E. A. Baker Fruit Co., B. W. Powers & Son, Salem Fruit Union, Oregon Packing Co., Hunt Bros., H. R. Gile & Co., Mangis Bros., and the Drager Fruit Co. At no time during the picking season were more berries delivered than could be cared for on day of delivery.

You who are contemplating planting Loganberries are anxious to know the proper steps to pursue in order to grow the best vineyard possible. First of all in the preparation of the ground to be planted. For the best success the ground should be plowed in the fall and again in the spring and then thoroughly worked up and put in the best of condition. Do not try to rush matters and work the ground after the plants are set out, but get it in good shape first. The fall plowing should be from ten inches to a foot deep and in the spring about six or eight inches deep. After it is all prepared in good condition, mark both ways with a marker, making the rows eight feet each way and set out where they cross. This is the fastest way, as one man can dig holes with a shovel for about five to set out, setting out in good condition about three acres a day. Some use a wire for lining up the rows, which is a good plan on a small yard but is much slower.

In planting Loganberries always extend the rows North and South. This method is used so that the sun will shine on both sides of the row and then the berries mature evenly. In setting them out, take a good shovel of dirt out and put the plant in, spreading the roots out in good order and packing the dirt in around them by hand, so as to keep them from drying out. After the plants are set out they should be worked both ways during the first summer once each week with a disc harrow or spring-tooth, followed by a clod masher when the weather is at all dry.

It is best never to try to raise anything between the rows the first year, as it is harder to cultivate during the summer, and in harvesting the crop the vines are usually injured to considerable extent; besides scarcely any two crops need cultivating at exactly the same time. The vines will not make much of a growth until about the first of August, when they will shoot over the ground making vines sometimes twenty to thirty feet long before the first of October. As soon as the vines begin to grow out in the way, so as to bother with cultivation, they should be turned lengthwise of the rows and the ground cultivated only one way. Then in a good time to commence setting the posts in the rows so as to get them all in and the vines up before the first of April, when it is best to train them up.

In setting the posts use good strong posts, preferably cedar, seven feet long and set them not over 32 feet apart in rows and two feet in the ground. This makes a five-foot trellis. Three No. 12 galvanized wires, placing them twenty inches apart with the last one on top should be anchored good, as there will be a heavy strain on the wires when the vines are loaded with ripening fruit or during the winter if they get covered with snow.

The cost per acre for setting out Loganberries, figuring labor at \$4.00 per day, is as follows:

Cost of plowing (twice) and fitting land	\$ 10.00
Cost of setting 650 plants (each man one acre)	4.00
About 150 cedar posts at 25c each	37.50
500 pounds galvanized wire No. 12 @ \$6.00 per 100	30.00
Digging holes and anchoring posts	10.00
Hauling in and setting posts	8.00
Stretching wire and stapling	5.00
Dead men for anchoring and staples	2.00
	\$ 117.00

Of course these are approximate figures and can be regulated according to price of labor or cold process, the berries can

be readily dried and thus hinder the loss or deterioration in being held after they are picked. So the culture of Loganberries looks encouraging to the grower, as they ripen almost two months before the prunes ripen.

TRAINING THE VINES.

The first year the vines should be trained upon the wires the latter part of March or during April. In training them up the first year a number of the shorter canes will have to be tied to the wires to keep them up, but after the first year they can be trained without tying by wrapping them around the wires. In training spread the vines out covering as much space as possible and avoid bunching them on the wires, as it will bother in picking the berries if the vines are bunched. The top wire will carry most of the weight and we run the vines out on this wire and the second one, turning the ends down just enough to hold them good, unless more plants are wanted, when they will have to be trained with the tips down to the ground so they can be covered in the fall.

To secure plants from the vines, cover the ends of the vine with soil about the last of October. They will take root in the fall and make good strong plants for setting out in March or April. They may be covered by plowing a furrow to them, if the tips are nearly even, or with trowels.

CULTIVATION.

After the vines are all trained up in good order the land should be plowed, throwing the dirt to the vines. Plow the first two rounds with one horse on a vineyard plow and the last one should be plowed shallow so as not to injure the roots, but the deep furrow in the center should be quite deep so as to afford good drainage during the winter. Leave the ground in this condition without harrowing until spring. In the spring of the second year the land is in good condition to work. Plow it, throwing the dirt to the center of the row. The last furrow should be shallow and close to the row so as to save as much hoeing as possible. Follow the plow with a harrow to keep the ground from drying out, then hoe out all the weeds in and between the hills. This may be done either by hand or with a horse hoe. The horse hoe is more practicable in a large yard, as it saves considerable time and expense. After hoeing follow up with a disc harrow, throwing the dirt toward the vines leveling it down. After this keep it worked during the summer with a disc harrow and spring-tooth harrow or something similar once each week, followed each time with a clod masher to keep a dust mulch on the surface. They should be worked up till about the middle of July and the last time should be done through with a disc harrow to throw the dirt up to the rows and between the hills so as to keep them from drying out.

PICKING.

Picking season will start in about the first of July, but it is sometimes a week or ten days earlier or a much later. It will last about six weeks. If the berries are to be shipped to the market fresh they will have to be picked very firm, but if they are to be evaporated they must be left on the vines until fully ripe, as they will dry heavier and make a better fruit if fully ripe.

It requires about five good pickers for each acre. Everything should be in readiness before picking starts, plenty of wood and water for the pickers, carriers for picking into, etc. A good yard hose is also very important. One who knows just how the berries should be picked and can get along with the pickers is the kind to have. The rows should all be numbered so the yard boss can keep a book of just which row each picker is on and know who is responsible if any berries are skipped. If they are to be shipped to the cannery or to the market fresh, a good packing shed should be provided in the center of the yard so as to make it convenient for the pickers to bring in the berries.

The cost of picking is about \$40.00 per ton for fresh fruit. Pickers are paid 2 cents a box during the best part of the picking time and this past season were paid a bonus of one-half cent extra if they stayed through the entire season. The berries are a little thinner at the first and last part of each picking season and growers are forced to pay a bonus of a half cent per pound in order to keep their pickers through the entire season. Each picker is numbered and has a ticket with a place for the picker's number at the top and figures running from one to twelve down through the center with the grower at the bottom. The check men punch out the number of boxes picked, giving a new check with only one hole punched each time. Three colors are used, one of each color paid for picking. Each color is also marked whether 2 cents or 2 1/2 cents per box. The check man puts the picker's number on each ticket with an indelible pencil. We also number the carriers, so we can at any time check against the picker by keeping tab every few days when fifty berries are found.

In summing up the different phases and uses of the Loganberry it appears to me that the juice business has the brightest future for the Loganberry. It must be remembered that the Phoebe Juice Co. is practically the only large manufacturing plant now in the juice business. Other large concerns will undoubtedly go into this line of business in the future. Armour, Swift, and Wilson are studying this juice business at the present time and already no doubt have plans for getting into the game in the near future, and it is predicted that additional acreage will be planted within a very short time. Loganberry juice has been pronounced by experts wherever tried as superior to grape juice. It would seem therefore that a splendid opportunity is presented to Pacific Coast growers in raising Loganberries for the juice plants.

In conclusion, permit me to say that it is the opinion of some that the Loganberry business has passed its experimental stage and that growers will not be obliged to grow this berry at a loss. There are so few localities that will produce the berry in its perfection and with prospects of finding other uses for this fruit, there is no reason why berry growers should be discouraged even if the acreage is doubled in the next two years. Prune growers can also produce the Loganberry and in case of lack of shipping facilities or slight over production or

contemplating entering the business of growing Loganberries.

Salem Hi School Alumni Perfects Its Organization

At a meeting in the public library auditorium Thursday evening, the organization of the Salem high school alumni association was perfected, and the following officers elected to serve until the first general meeting in the spring.

Dewey Probst, president; Leslie Spritzer, vice-president; Miss Dorothy Buckner, secretary; Fredrick Aldrich, correspondent secretary; Harold Eskin, treasurer. Miss Margaret Graham and H. L. Clark were elected faculty advisers and members of the executive board.

At the meeting, the constitution and bylaws, which had been drawn up previously by an appointed committee, were read and adopted with a few amendments. It was arranged for the executive committee to meet at least quarterly, and for the association to have a general meeting and alumni banquet each spring. The purpose of the organization, as explained Thursday evening, is to promote interest in high school activities, and foster friendship among graduates of the school.

Fifty members were present at the initial meeting. All graduates of the institution are eligible for membership.

Margaret Tiffany of the Lincoln school of Eugene has been selected to handle the publicity for the proposed two mill tax for elementary education campaign.

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French Force In Syria Narrowly Escapes Turks

London, Feb. 27. — Official dispatches on the situation at Marash in the vilayet of Aleppo, Syria, where French troops have been having a severe struggle with Turkish forces, announce that the French succeeded in extricating their contingents after hard fighting. The French evidently withdrew hastily, as they were compelled to leave their wounded which

will be cared for by the American Red Cross. A message from the same source confirms the statements of Armenians in the marsh districts but does not substantiate the statement that Armenian quarters that the same slaughtered was several thousand.

Astoria. — Hundreds of veterans of Gettysburg, Shiloh, the Wilderness and other memorable campaigns of the Civil War will come to Astoria in June to attend the state encampment meeting of the Grand Army of the Republic, which will be in session here for several days and for which preliminary plans are to be made soon.

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