

## Orchard and Garden

**T**HAT soil and climate combine to make the Puget Sound country almost ideal for the cultivation of tulip, hyacinth and other bulbs on a commercial scale, but that until farm labor can be obtained far more cheaply than at present, it cannot become a strong competitor with his own country is the verdict of G. Hylkema of Hellegom, Holland, who returned to Seattle recently after a visit to the United States government's experiment bulb farm near Bellingham.

Mr. Hylkema has been interested in the bulb industry in his native land since boyhood and for the last dozen years or so has been acting as foreign representative for Van Zanten Brothers, who own one of the largest bulb nurseries in The Netherlands. He is in Seattle on his tenth consecutive annual visit to the United States and has traveled over all of Europe and most of America in the interests of that firm.

### Puget Sound Climate.

"The Puget Sound climate is much the same as that of Holland's," he said, "and the soil, too, seems admirably adapted to bulb culture. This is the conclusion I reached after looking over the government bulb farm at Bellingham. On previous trips to the Pacific Northwest I had heard much of this bulb farm, but not until this trip did I find time to visit it. Yesterday I spent most of the day on the ground.

"The results the government has attained are most creditable and encouraging, but from what I have learned regarding the labor market here, it seems scarcely probable that bulb growing will be made a commercial success in competition with Holland, though a protective tariff might some time equalize things. In our bulb nurseries our hands are paid an average of \$5 a week for a twelve-hour day, while here labor of equal skill and reliability would command at least three times that amount, perhaps more.

### Different Standards in Holland.

"Five dollars a week does not seem large to Americans, but in Holland a farm or garden laborer counts himself fortunate in getting it, especially since we pay our hands that wage the year around, deducting nothing for time lost on account of bad weather conditions or other misfortunes. A man can support a family on that wage in Holland, but his standard of living is by no means as high, for the high cost of living is with us in Holland and meat is more costly there than here.

"Although bulb culture is an old industry and one of importance in Holland, it is by no means a large one. Only a very small section of the kingdom, a narrow tract fifteen or twenty miles long between Haarlem and Leyden, is adapted to it. It is in this small district that virtually all the bulbs exported are grown, although Holland sends to the United States and Canada \$1,000,000 worth of bulbs annually, and still larger quantities to other countries. Holland, in fact, supplies the world with bulbs, only one small district in Southern France competing with us.

### Bulb Gardens.

"The bulb gardens, or nurseries, lie near the seacoast and to make them several feet of sand, in some places ten or twelve feet, is removed and carted away to uncover the sandy loam in which the bulbs reach perfection. But to enrich this loam fertilizer is brought from all over the kingdom by railroads and the canals which thread the bulb farms.

"Skill and much patient labor, besides capital, is needed in the production of bulbs on a commercial scale. Hyacinths, for example, must be cultivated for five years before the bulbs are ready for the market. And the land on which they are cultivated is worth \$2,500 an acre. Land worth \$1,000—the cheapest used for bulbs—will do for tulips. The winters in Holland, like those of Puget Sound, are mild, and the bulbs need little protection from frost, but the ground is mulched four or five inches deep with straw each fall to prevent the strong winds from blowing the sandy soil away.

"The presence of the many canals makes irrigation easy, but much skill must be used in keeping just the correct amount of moisture in the soil."

## Waste Crop

**S**OMETIMES the waste crop is like the small boy's apple core—"they ain't a-goin' to be none," says the Fruit Grower. But even in lean years on fruit, truck and other farms, there is enough wasted crop to add greatly to the farm's financial statement for the year, providing that which went to waste went, instead, into cans.

Home canned vegetables and fruits are more highly prized than the regulation commercial product, and any quantity above the needs of the family finds a ready sale. There is one lesson the home canner may learn with profit from the canning factory. The commercial factory seems able to get more canned products from a given quantity of vegetables and fruit than the housewife, and this difference of handling, cooking and packing.

### Home Canning Outfits.

Home canning outfits vary in kind from an open hot water boiler to cooking under steam pressure. The latter method offers a quicker process of handling, as it requires only about fifteen minutes to thoroughly cook a batch. But with either kind of outfit several hundred cans of fruit or vegetables can be handled daily with only a moderate household force to do the work.

The home canned goods should be attractively labeled and the quality of the goods and pack carefully inspected. The selling value is in the quality of the goods, which means that seeds and growing plants require careful selection, fertilizing, cultivating and handling at the right time. The higher the canned product averages in appearance and palatability the more money it will bring on the market. The second grade will sell for less, but even so it will earn a fair profit.

### Recipes for Canning.

Home canning outfits are coming into larger use each year. Manufacturers supply buyers with recipes for canning and preserving according to commercial canning standards. Can manufacturers, label markets, and those producing other supplies are seeking the trade of the home canner.

A broker told recently how this business is growing to proportions that attract the wholesale grocer and grocery broker. To get a carload shipment the broker drove through the country buying one hundred to one thousand or more cans of fruit or vegetables from the farm housewife. The goods are graded, re-labeled and distributed through the retail grocery trade.

It is said the consumption of home-canned food is increasing at the rate of 2 1/2 per cent a year. In this connection there exists an opportunity for a number of people.

### Dried Sweet-Corn.

If you are to hunt through the grocery stores of a dozen cities it is almost sure you could not find a pound of old-fashioned dried sweet-corn. Harking back to the days of our boyhood, tasting again in memory the palate-ravishing succulence of sundried sugar corn, seasoned to taste and dressed with sweet milk, we realize the poverty of language. But the younger generation, though it may think the contrary, has never reached the height of corn flavor unless it has made a feast of this well-nigh forgotten delicacy. Someone, one dozen, or one thousand, who elect to sun-dry sugar (not field, but sugar) corn this season; who will pack it in half and pint round strawboard boxes, place a label reading "Aunt Hester's Sun-Dried Sugar Corn," with the recipe for preparing it also printed thereon, is going to realize a higher price for corn than they ever knew in all their lives.

## Rock Gardens

**A**N EXTENSIVE rock garden may be found on every large place in England, and on the continent of Europe they are also quite common. On the Pacific Coast they are less in evidence than in this class of gardening.

This phase of gardening is a success in any climate, but is especially easy of finished luxuriance in a humid atmosphere. Down at the coast should prove

ideal, and a rough rock wall fronting the ocean would serve splendidly to protect the garden, and the stones could be covered on both sides. Muehlenbeckia complexa, the wire vine from New Zealand, could be grown on the ocean side, right next to the wave-washed sands, and in a short while would so cover and bind the rocks together as to make a permanent protection. On the seawall in its native country this vine flourishes right in the ocean spray.

It would be preferable to have this wall widest at bottom and batter or slope from each side to a narrow top. If a core of good soil could be provided and flat or broken rocks "rip-rapped" up the sides success would be assured. On the inside of the wall could be planted, with assurance of vigorous growth so many sorts of plants that no attempt will here be made to specify. Care should be taken in watering until the plants are firmly established or the soil will be washed away. A light but very frequent spraying should be the programme. While building, the soil should be kept rather wet and packed, and after each watering look over the wall and fill all chinks and cracks where soil has washed away or settled from surface. The common cobbles or boulders are the very poorest of all material for such work. Quarried or slab stone is best, and if it is soft and porous so it will hold water and grow mossy the effect will be much more pleasing than with hard impervious rock. More of this class of work would add a pleasing variety to many local gardens.

### CULTIVATING THE ORCHARD.

**R**OOTS of fruit trees go deep into the soil and for this reason many farmers who have orchards think there is no need to cultivate them. This is a mistake as great benefit can be derived from cultivation. This is especially true during dry seasons as the stirring of the soil causes the roots to grow deeper into the ground and enables them to get the necessary moisture. Disease spores on fallen leaves and fruit can be destroyed by turning under the sod. Very often insect pests breed under the trees and by stirring up the soil these places are destroyed.

In the spring as soon as the ground is in fit condition is the best time to commence cultivating. The cultivation should continue while the tree is making its season's growth. After the last plowing it is a good plan to sow some crop which can be turned under as a fertilizer the following spring.

If frequent cultivation should tend to make the trees grow too rapidly and not to fruit well, then let the orchard go back into sod for a while.

It is very necessary to cultivate the

new orchard—the trees will grow faster, the roots go deeper and many of the insect pests and diseases will be more easily controlled.

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