

SURPLUS PRODUCTS PLAN TURNED DOWN

Purchase for Relief Out of AAA Funds Prevented by Comptroller General.

WASHINGTON, Dec. 30.—(AP)—An administration proposal that surplus farm products be purchased and distributed to relief clients with funds provided under the AAA amendments passed at the last session of congress was turned down by J. R. McCarl, the comptroller general.

The amendments set up a fund equal to 30 per cent of customs duties to encourage farm exports and domestic consumption and to finance crop adjustment programs.

In notifying Secretary Wallace this money could not be used to buy surplus farm products for distribution to those on relief, McCarl said relief legislation and relevant statutes provided another way to handle such purchases.

The general crops section of AAA had hoped to finance purchases of surpluses of "specialty crops," such as cabbage, apples and other fruits and vegetables, in the manner which McCarl banned.

There was no immediate comment from the farm administration but it was thought the problem might be submitted to the surplus commodity corporation which has bought crop surpluses in the past with money from other sources.

The decision brought to light a sharp disagreement between the secretary of agriculture and the comptroller general as to the effect of the proposed purchases would have on agriculture.

Wallace said in a letter to McCarl that if it is decided not to export the surplus products, it will be necessary then to take steps domestically to get rid of them.

PART-TIME FARMS YIELD LITTLE COIN

Part-time farming in Oregon has served to furnish rural residences to thousands of families, and has provided them with a part of their food supply, but in most cases it has yielded little in the way of cash crops. This is among 50 pages of hitherto unpublished information now published for the first time in an O. S. C. experiment station bulletin, entitled, "Part-Time Farming in Oregon."

In the detailed study of 2110 such small farms, it was found that the average family among those surveyed received only \$117 a year from the sale of farm products. Farm produce used by the family was valued at \$173 a year.

The typical part-time farm in Oregon averages 9.7 acres, although a part-time farm is not classified as such on the basis of acreage only. They varied in size from less than half an acre to 220 acres. The average amount of cultivated land for all part-time units studied was 3.9 acres. Copies of the bulletin may be had free at extension offices or direct from the college.



NEWS OF FARM LIFE



GRANGES COUNTY AGENT'S REPORTS CROP NEWS DEPARTMENT OF AGRICULTURE NEWS

DISPOSAL SET FOR LOW-GRADE PRUNES

Will Be Taken Off Market and Accorded By-Product Status Under AAA.

Oregon and other Pacific coast sub-standard dried prunes are to be removed from the regular market through a program arranged by the Pacific coast prune industry and the agricultural adjustment administration. The plan is to dispose, through by-products channels, of from 20,000 to 25,000 tons of sub-standard prunes from the last two crops, according to details of the plan received by Oregon State college extension service officials.

The arrangement is made possible because of the provisions of recent amendments to the agricultural adjustment act which make available 30 per cent of the gross receipts from customs duties to be used to encourage exports of agricultural products for their domestic consumption as by-products.

Plan Outlined.

The program was proposed by prune growers of the Pacific coast, who organized for the purpose the Pacific Prune Producers' association. With money advanced by the Reconstruction Finance corporation, this association will purchase the sub-standard prunes on a schedule of minimum prices to be approved by the secretary of agriculture. The association will then process the prunes where necessary and offer them for sale at prices not below an approved schedule. The difference in the price paid for the prunes plus the cost of handling and the price received will be made up from customs funds.

Actual administrative costs of operating the plan, however, will be met by an assessment of \$1 per ton to be deducted from the purchase price paid the grower. The money advanced by the RFC will thus be returned from the proceeds of the three sources. It is believed by those in charge that the removal of the sub-standard prunes will materially benefit the market for the higher grades.

APPRAISAL TO FIX CORN-HOG BASES

Old difficulties in establishing fair corn-hog bases are expected to be eliminated in part at least under the new two-year program recently approved by the secretary of agriculture, according to details of the plan received by the Oregon State college extension service.

FARM PRICES LEAD IN IMPROVEMENT

Increases Shown as Time Arrives for Beginning Inventory Series.

Opening the 1936 Oregon farm inventory campaign, the OSC extension service has just issued its monthly agricultural situation report current information on farm inventories, credit statements and farm operation budget plans. The eight-page circular also reveals that the Oregon farm price situation is continuing to improve even faster than in the country as a whole.

Listed in the circular are many farm management bulletins which are available from county agents, as well as farm record books, farm price outlook information and market reports that are available by mail and radio.

With National Farm Inventory week coming just after New Year's, it is time to get the 1935 farm records closed up and new ones started, say the extension agricultural economists. County agricultural agents are prepared to assist any farmer who needs help, either to obtain satisfactory record books and forms or in getting his records started. Some recommended forms for making the annual farm inventory and net worth record are given in the circular which is the December issue of the Oregon agricultural situation report.

U. S. Level Unchanged.

The section on the trend of farm prices, demand and costs, indicates that farm prices in Oregon have made some further general advance during the past few weeks, although the general level of farm prices in the whole country has stood practically unchanged. This has resulted in reducing the disparity between the farm price level in Oregon and that of the whole country.

Farm prices in the country as a whole have been rather high in relation to the purchasing power of consumers, owing to reduced supplies of farm products in the drought areas. Consequently the improvement in demand, as forestry payrolls increase, is showing more effect on farm prices in Oregon than in the country generally. Here the supply of farm products was not curtailed much by drought, and prices have never been far out of line with demand conditions.

SPEAKERS LISTED FOR DAIRY MEET

A number of out-of-state speakers, as well as Oregon leaders, will be on the program for the forty-third annual convention of the Oregon Dairymen's association at Tillamook, January 6 and 7, says Roger W. Morse of O. S. C., secretary. One of these speakers is H. C. Jones, extension dairymen for the 11 western states, who has been devoting much time to improved breeding programs. He will speak on "Taking the Gamble Out of the Selection of Dairy Sires."

Dr. James D. Brev, a representative of the American Jersey Cattle club, is coming from New York to take part in the convention, and will speak on "Improving the Quality of Dairy Products." Dr. S. H. Foster, in charge of the federal bureau of animal industry of this state, will discuss "The Federal Bangs Disease Program."

Oregon farmers and other dairy leaders will discuss the situation and outlook for the dairy industry, legislative affairs and other matters of current interest. Time will be allowed on the program to visit some of Tillamook's famous cheese factories and some of the outstanding dairy farms.

LOSSES FROM BAD CROPPING SHOWN

The extent to which continuous cropping of soil, without rotation and without the addition of fertilizer, is unprofitable in Oregon is shown in the summary of results of an unusual 21-year experimental study conducted at the Oregon Experiment station by Dr. W. L. Powers, chief of the soils department.

The greatest profit was shown to come from rotated crops under irrigation, with the addition of barnyard manure. This method not only greatly increased the crop yield, but the water requirement of the soil was almost 50 per cent less than where continuous cropping without rotation was practiced. The use of irrigation on land cropped continuously without rotation was found to be but little more profitable than continuous cropping without supplemental water.

The experiment shows that it is far more profitable to follow practices that keep the soil productive than to attempt to restore lost fertility by rebuilding exhausted land in a long-time and costly practice. Dr. Powers says, "The detailed results of the study are compiled and discussed in Station Circular 113, 'Soil Fertility in Relation to Productive Land Value,' by Dr. Powers. It is available to Oregon farmers upon request."

Walnuts Economical for Every-Day Food, State College Circular States

Oregon homemakers who feel that walnuts are a luxury to be used only in holiday goodies and other special-occasion dishes are overlooking an opportunity to add variety and interest to every day meals and do it economically, believes Mrs. Sara Wertz, home demonstration agent-at-large of the Oregon State college extension service. Incidentally, Oregon and the Pacific coast have their largest walnut crop this year.

Walnuts are excellent cold weather food, Mrs. Wertz points out. Being rich in fat, one pound of walnuts is equal in calories—energy value—to about four pounds of meat, and in addition they are valuable sources of vitamins A and B, both essential to the health of children and adults.

The ways in which Oregon walnuts may be used in dressing up everyday meals are limited only by the homemaker's imagination, says Mrs. Wertz. Cream soup, for instance, however good it may be, is improved in flavor and food value by a sprinkling of finely chopped nuts. Cream of corn soup and cream of tomato soup are especially good this way.

If the meat supply is low, or perhaps only for variety's sake, Mrs. Wertz suggests making rice croquettes with one cup of ground nut meats to two cups cooked rice.

Walnuts make a delicious addition to innumerable salads. They add zest to the well-known apple and celery combination and one-half to one cup of chopped walnuts combined with the usual ingredients put perfection salad or tomato aspic on an entirely different plane.

Oregon walnuts and Oregon prunes put through a food chopper, and moistened with lemon juice and cream make a delightful and nutritious sandwich spread for whole wheat bread.

A mimeographed circular on "The Value and Use of Walnuts," recently prepared by Mrs. Wertz, is available at county extension offices or at the college. It contains recipes for various kinds of meat and walnut and walnut and vegetable loaves, salads, desserts and other dishes in which Oregon walnuts play an important part.

LIBERTY LEAGUERS SWAT POTATO TAX

WASHINGTON, Dec. 30.—(AP)—Describing the potato tax as a penalty, the lawyers committee of the American Liberty league ventured the opinion today that "it seems idle to debate" the question of its constitutionality.

The committee, which previously expressed belief that the Guffey coal stabilization law and the Wagner labor disputes act are unconstitutional, dubbed the 1935 potato act as "flagrantly" so.

The law imposes a tax of three-quarters of a cent a pound on all potatoes sold in excess of allotments fixed by the secretary of agriculture.

"We are of the opinion," said the committee, "that this act is unconstitutional, as not within the scope of the federal power and the commerce clause of the constitution, and is not rendered constitutional by the attempted improper use of the taxing power, and further because no such discretionary power is sought to be vested in the secretary of agriculture by the act."

The lawyers declared that the sustaining of the law would mean

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FOOD CONSUMED BY CCC CAMPS SHOWN

The question "what do they eat?" is answered for the CCC of Oregon and Washington with a tabulation of food items prepared by Regional Engineer James Frankland in charge of CCC work for the U. S. forest service.

Food consumed by the CCC in the two states during a typical 30-day period according to Frankland includes 53,750 pounds of bacon; 187,500 pounds of pork; 23,437 pounds of beans; 468,750 pounds of beef; 93,750 pounds of butter; 11,720 pounds of cheese; 93,750 pounds of chicken; 750,000 eggs; 562,500 pounds of flour; 30,996 pounds of lard; 51,724 cans of evaporated milk; 46,875 gallons of fresh milk; 93,750 pounds of onions; 468,750 pounds of potatoes; 28,125 pounds of rice; 2,737 cans of syrup; 234,375 pounds of sugar; 11,720 cans of apples; 4,210 pounds of baking powder; 118,420 cans of string beans; 2,625 cans of cinnamon; 2,812 cans of cocoa; 93,750 pounds of coffee; 75,000 cans of corn; 1,875 bottles of flavoring extract; 15,625 cans of jam; 30,996 pounds of lard substitute; 1,218 pounds macaroni; 3,358 cans of peaches; 75,000 cans of peas; 7,500 cans of pepper; 937 gallons of pickles; 30,996 cans of pineapple; 2,683 cans of prunes; 56,250 packages of rolled oats; 23,437 pounds of salt; 2,344 pounds of tea; 15,000 cans of tomatoes and 937 gallons of vinegar.

Frankland points out that approximately 25,000 CCC boys now in Oregon and Washington camps are fed and clothed under the war department administration. A month's food supply requires 87 carloads, according to the forest engineer.

WILLIS CREEK

WILLIS CREEK, Dec. 30.—Mrs. S. W. Varnum went to Toledo, Oregon, to spend the holidays with her two daughters, Mrs. L. N. Taylor, and Mrs. L. W. King, of that place.

His Rice returned home Tuesday from Eugene where she has been visiting the past two weeks with Bessie Telford.

Mr. and Mrs. M. Ormsby of Happy valley and Joe Landers and Al Rivers were Willis creek visitors Wednesday.

A logging truck with a load of piling went through the flooring of

the Martha Rice bridge last Thursday, holding up the traffic for about three hours.

Mrs. Otto Parker and daughter, Rita, and Miss Joe McEwen, of Brookway, and Miss McEwen of Seattle, visited with the Abner Rice family Thursday.

The Willis Creek school had its Christmas program last Friday. Miss Mary Huntington is the teacher.

Mary Huntington and brother, Perit Huntington, went to Sisters, Oregon, to spend the holidays with their parents.

Mr. and Mrs. Lloyd Newport and children spent Christmas with relatives in Myrtle Creek.

Mr. and Mrs. Francis Shinkle of Reedport, visited a few days the past week with Mr. and Mrs. Chas. Shinkle of Willis creek.

Tule Moore and Hoy Rice spent Tuesday and Wednesday at the Culver ranch.

The meanest thief at Medford, Oregon, in a long time has been stealing wood supplied by the Red Cross to an elderly woman on relief, Red Cross officials said. Two others brought to her home just before Christmas disappeared in one night.



No job is too big, too bad, or too small for us to handle—and every job is painstakingly done in every detail of work, best materials, close estimates.



HANSEN MOTOR CO. PHONE 446. ROSEBURG, OREGON.

Not in the sense of custom, but with a genuine appreciation of our pleasant association during the past year, we wish you a

NEW YEAR

rich in worthwhile achievements and an increased measure of Health, Happiness and Prosperity.

From the Employees and Management of the

DOUGLAS COUNTY FLOUR MILL

New Year's Carnival Dance

New Year's Eve, Dec. 31

AT

Maccabee Hall

Sponsored by Eagles Drum and Bugle Corps.

GENTS 35c LADIES AND SPECTATORS 15c



We're a family of distillers

and this is our family's whiskey

That's me holding a picture of my father Harry Wilken the first. He put me to work in '92, just like I've been teaching my own boys everything I know about distilling. In this here Wilken Family Whiskey there's everything that three generations of this distilling family ever picked up in all their whiskey-making experience.

AVAILABLE IN OREGON

THE WILKEN FAMILY

BLENDED WHISKEY

BLENDED AND BOTTLED BY JOS. S. FINCH & CO., INC. SCHENLEY, PA.—DIVISION OF SCHENLEY PRODUCTS CO., INC.

Grand Ball

AT THE

ROSEBURG ARMORY

New Year's Eve. (TUESDAY NIGHT)

DANCING

9:30 p. m. to 1 a. m.

SPONSORED BY THE LIONS CLUB

SERPENTINES AND NOISE MAKERS FREE TO DANCERS FOR USHERING IN THE NEW YEAR

Music by the Pied Pipers

DON'T MISS THIS MOST ALLURING SOCIAL EVENT

Admission will be \$1.00 per Couple