

Food Crisis End Means Shorter Week for Farmer

By DOUGLAS LARSEN
NEA Washington Correspondent
WASHINGTON, Sept. — Organized labor has constantly fought for a good living wage in a shorter work week. One of the main ideas behind this constant drive is to let the working man share the benefits of labor saving devices, industrial progress and the general wealth of the nation.

But what about the farmer? Nobody has spent much energy trying to get a 40-hour week for him, least of all the farmer himself.

Well, the time will soon come for him to start working a shorter week. When the world food crisis is over, the American Farmer, if he is smart, will start taking it easy.

He should stay in bed longer in the morning. He should knock off work at 4:30 or 5 in the afternoon instead of waiting until the sun goes down. The chores can be regulated to a shorter working day. He should catch up on some of the current books. He should make more trips to the dentist and doctor. He should take a correspondence course. He should spend more time with his family and get to know his children. He should start getting a little more enjoyment out of life.

This is all implied in a Department of Agriculture report called "Changes in Farming in War and Peace," written by Sherman E. Johnson.

Machinery Supplies Answer

During the war the American farm became mechanized. Dr. Johnson reports. This was the main reason U. S. agricultural output soared to unbelievable records in spite of the critical manpower shortage. In the 'twenties there were about 250,000 tractors in use on farms. This number increased during peace very gradually but the impetus of the war suddenly raised it to more than 2,000,000 by 1945. On top of that the increased use of fertilizer and the use of improved crop varieties during the war added up to a "revolution in farming."

Here is the nub of the problem: The experts have estimated all future markets for U. S. farm products. Generally speaking, they say, with this new mechanization, present number of farmers, and the present acreage, a farmer can work a shorter week, produce all the food he can sell and still make a decent living. But here's the situation they fear and what is likely to happen:

Land Values Soar

Farmer Brown has accumulated some savings during the war. Since V-J day his son has come back and helps with the work and the hired man who went off to war is back. Brown now finds he has a little spare time on his hands. The

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first thing he thinks of is that 20 acres of land across the road that a man named Jones owns. Brown makes Jones an offer for it. But Jones has had two other offers for it earlier from farmers who were just like Brown. This bidding for the land naturally makes the price go up. Brown finally buys, but he paid a lot more for the 20 acres than he would normally be worth.

Farmer Brown has capitalized his gains. Then he's back in the same work rat as before. He's trying to get a profit from land that cost him too much in the first place. He's got to work harder than ever to make it pay. For a while he might make more gross income. But all the farmers in the area have done the same thing. Sooner they can't sell all they grow. Brown's savings are gone and he's saddle with a lot more responsibility.

More Headaches Loom

If he would have been content with the farm he had in the first place at least he would have his savings left. He could have spent part of it for washing machines and appliances to make his wife's work easier. Or he could have spent it for equipment to make his own chores easier.

This situation multiplied in every farm community all over the country adds up to a future of more work and more headaches for the farmer.

That's the outlook based on the best information at hand. If the export market should boom, and if the U. S. would begin eating a lot more food and industry would find new uses for farm products the farmer could easily expand and further mechanize after a proven increased demand exists. There would be a real incentive for it then. But, in the meantime, Farmer Brown, plan to take it easy.

Turkey Raisers to Hear Research Plan

An outline of the proposed turkey research program at the Oregon State College experiment station will be presented by P. M. Brandt, head of the animal industries division, at the annual meeting of the Oregon Turkey Improvement Association at Salem, Tuesday, September 17.

Present to be introduced to the growers will be Dr. E. Fager, new head of the poultry department at the college.

This annual session is not limited to members of the association, says C. R. Dear, president, but is open as well to cooperating flock owners, market turkey producers and allied industry representatives. The association is now the only all-state organization of the turkey industry.

David Simpson, past president of the Portland Chamber of Commerce, will be the main speaker at the evening banquet. A well known Portland business man, Simpson is much sought after as a speaker to agricultural groups.

The program, being arranged by Noel Bennon, extension poultryman, centers around the four topics, National Turkey Federation convention, fertility and hatchability, the turkey situation and outlook, and operation of the association itself.

A rat is said to do at least one dollar's worth of damage a year on the farm and twice that much in the city. The total annual damage is estimated at \$200,000,000.

China cracks tung oil to produce motor fuel, diesel fuel and lubricants. In the United States this oil is used principally in paints and varnishes.

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Perfection Still Years Off

The prefabricated houses the veterans will begin to occupy next summer will be far from perfect. But they will be many times better than if the Government hadn't taken a hand in the business, and will serve their purpose. The persons who will really benefit are those who can sweat out their present living quarters for five or six more years. The houses they should find on the market, then, will have most of the bugs removed and really be something.

In spite of all the progress, however, the experts still say that wood and brick will continue as the basic building materials of the future. They say the increased use of metal for walls will supplement them but not take their place in the foreseeable future.

One of the most interesting materials to housing engineers has been the recent development of lightweight concrete. Instead of using sand and gravel mixed with cement, patented volcanic rock, cotton hulls, wood chips and plastic materials have been found to be just as strong and lighter. The weight in handling concrete construction has been one of its drawbacks.

The experts predict, however, that the house of the future won't be one that is made at the factory and shipped to the lot by truck. They say it will be made of lightweight, relatively cheap materials, durable, extremely comfortable and built for the individual taste of the owner.

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Prefabricated Homes for Vets Still Year Away

By DOUGLAS LARSEN
NEA Washington Correspondent
WASHINGTON, Sept. — (NEA) — It's going to take a year before you see any of these new fangled prefabricated houses actually being built for veterans. To date the so-called "new era in low-cost homes" has mostly been an era of photography. There have been pictures widely shown of round houses, aluminum houses, steel houses, glass houses and what have you. Each one, its designers claimed, was the answer to the nation's housing shortage.

Well, the Government in its ponderous way has been busy analyzing the claims of these designers. The results of many tests and studies are gradually eliminating the screwball from the practical. The surprising thing is that many of the designs considered most radical and screwball at first glance are proving under test to be most practical.

The Government isn't saying yet just what companies and designers have the best chance of winning "Guaranteed Market" contracts. These contracts pledge the Government to buy any houses which it approves for large-scale construction and which the manufacturer is unable to sell. But there are several firms whose prefabricated houses are withstanding the tests better than the rest. Announcement of the winners of these contracts is expected to be made in several months. It is expected to be next summer before the successful companies can begin putting prefabs on the market.

These prefabricated, or industrial houses, constitute about 40 per cent of 1,500,000-house goal of the Government's Veterans' Emergency Housing Program for next year. In other words, close to half of the houses you will see going up next summer under this program will resemble some of the pictures you have been seeing.

Metals More Expensive

The Fuller House — the round one hung on a mast and made of aluminum — has proved to be one of the big surprises to the Government experts. It was considered the most radical idea at first. Laboratory tests are showing the real common-sense of its design, however, and its practicality.

On the other hand, the idea of houses made with metal panels was at first considered to have most possibilities. This idea is turning up with many bugs, none of which are said to be insurmountable, however. One of the troubles discovered with metal as an interior and exterior surface is that it tends to "sweat" on the inside during cold weather. Condensation forms on the walls in the house from moisture in the air contacting the cooler metal. There are known ways of getting around this trouble. But it makes metal panels more expensive.

One of the most important aspects of the whole emergency program is the benefits the public will reap from it five to ten years later — probably the only good thing that will come out of the present housing shortage. The Government is putting the building industry ahead about 30 years. It is trying to take the important errors out of prefabricated and industrial houses before the veteran moves in.

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Canning 'Bees' to Aid School Lunch Program Advised

School lunch sponsoring groups in Oregon have an opportunity this fall to increase their food supplies at low cost by promoting "canning bees" for benefit of the lunch program, points out Lucy Case, extension nutritionist at Oregon State College.

Miss Case has compiled a mimeographed circular on canning groups for the school lunch which gives many suggestions on organizing and conducting home canning operations for the benefit of the local school program. Copies may be had free from any extension office.

Although congress has appropriated funds to cooperate with states in conducting these school lunch programs, such money will pay for only a fraction of the food needed, says Miss Case. "As food is more expensive this year than before, many sponsoring groups will find it more difficult than ever to serve well balanced meals without help from home canners."

Miss Case says a good canning goal for tomatoes, for example, is six quarts of tomatoes and tomato juice for each pupil who stays in the noon lunch. This would be 300 quarts for 50 pupils. Tomatoes are among the most nutritious of all canned foods and require no sugar nor special canning equipment.

Where sugar is needed for canning fruits for school lunch purposes, information can be obtained from the sugar rationing division, OPA district office, 1022 Bebel Bldg., Portland. Where sponsors did not apply for sugar last year it will be necessary to explain in full this year's canning program and sugar needs, Miss Case adds.

Where non-acid foods are to be canned for the school lunch use of a pressure canner is the only safe procedure, she says. Information on safe canning methods for all types of foods may be had from any country home demonstration agent's office. The school lunch circular is HE 1952, "Canning for the School Lunch."

Sutherland

SUTHERLIN — Mrs. Eliza Brown shopped and transacted business in Roseburg Tuesday.

Mr. and Mrs. Warren Freeman spent the Labor day holidays at Klamath Falls and returned home by the Dalles-California highway.

Miss Erma Martin, who has been employed for the past year by Freeman and Hayslip, architects of Portland, visited with her parents, Mr. and Mrs. Frank Martin, and friends the past week. She resumed her work in Portland the first of the week.

Mr. and Mrs. Robert Thomas were Roseburg visitors Tuesday.

Mr. and Mrs. Donald Green and son, George Stewart of Santa Barbara, Calif., visited with former's parents, Mr. and Mrs. George Green, for a few days last week, en route to Portland, Ore., where they expect to make their home and Mr. Green will be employed.

Mr. and Mrs. Ray Brown left for Portland the last week on a business trip.

Mrs. Ella Wegner attended the state fair at Salem, Ore., the last week.

Wallace to Continue in Role of Peace Crusader

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made clear he intended the dismissal as emphatic notice that he is standing four-square behind Byrnes.

2. What would be the effect within the Democratic party and particularly on its chances in November's elections and in 1948?

A frequently expressed Republican view was that the dispute emphasized the differences within the Democratic party and enhanced Republican prospects of winning control of the next congress.

Some Democrats contended their party's ranks had now been closed and its chances improved. CIO-PAC Vital Factor

One Democratic senator, talking with the understanding that his name would not be reported, said he thought it was largely a matter of what the CIO Political Action committee does.

He said that no votes were going to be changed by the foreign policy row. But if the CIO-PAC got out its votes, he declared, then the Democratic party may lose some congressional districts where CIO help is required to make only indifferent efforts to put over its candidates.

Wallace to Continue in Role of Peace Crusader

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out of each quarter, in similar way to coring apples.

Some homemakers prefer to tomatoes placed cold into the jars and processing of jars 45 minutes in boiling water bath. However, the packing of tomatoes hot is winning favor. By this method, the quartered and cored tomatoes are brought to a boil, then packed boiling hot into jars to 1/2 inch from the top of jar, and the jars are boiled only ten minutes. The second method saves time in the end. The jars are also fuller and there is less danger of spoiling.

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Dr. F. C. Mellish Of Reedsport Dies

REEDSPORT — Dr. Fredrick Charles Mellish, 68, practicing dentist of Reedsport, died at Keizer Hospital, North Bend, Thursday. He was taken there Tuesday morning from his home here after suffering a severe hemorrhage resulting from an illness of more than a year.

Dr. Mellish was born in Wayne, Mich., in 1878, the son of Mr. and Mrs. Charles Mellish. He spent most of his school years in Saginaw, Mich., and entered the University of Michigan where he received his degrees in dentistry, and became a member of Sigma Chi fraternity. He practiced dentistry in Saginaw until 1907, when he moved to Portland to establish a practice.

In 1909 he was married to Miss Ruth Lee in Portland and from that union there is one son, Major Fredrick Lee Mellish, a dentist residing at Medford.

Dr. and Mrs. Mellish moved to Reedsport in 1941, taking over the practice of their son here after he entered the armed services of the United States. Soon after his arrival, Dr. Mellish became a member of the Gardiner Reedsport Lions Club and has been active in the affairs of that organization ever since.

Funeral services will be held here at the Ungar Funeral Chapel, Sunday afternoon at 2 o'clock, with the Rev. Jesse Griffith of the Community Church officiating. The body will be taken immediately to Portland where services will be held Sunday morning at the Portland Crematorium under the auspices of Hawthorne Lodge, N. 111, A.F.&A.M., of which he was a member.

In Portland he and Mrs. Mellish were residents of the Laurelhurst district and charter members of the Laurelhurst Club. Dr. Mellish was also a member of the Alderway Court Club and the Portland Golf Club during his residence in Portland. Besides his wife and son, Fredrick Lee, he leaves two grandchildren, Fredrick Lee, Jr., and Sharon Linn Mellish, both of Medford.

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