SOIL SCIENTISTS HARD AT WORK
By Nelson Sharp

No doubt many farmers have seen men climbing through their fences, and boring holes in their soil, and have wondered just what these fellows were doing. These young men are called soil scientists. They check the soil to a depth of five feet, which is the extreme depth to which most plant roots penetrate. In some soils there is a restricting layer, a hardpan or tight clay layer through which the roots cannot penetrate, and which may also hold the water table up and cause an alkali problem. They also check the permeability of the soil, the rate at which water will flow through it. This factor is very important in determining the feasibility of irrigation. Third, they check the texture of the soil, which is one of the factors which determine permeability and also is important to engineers if land leveling is planned. If he knows the texture, the engineer can estimate the shrinkage of the soil when it is moved and deposited in a different location. Other factors which are determined are structure, which is important in drainage, and alkali or acid content, which is important to planning the type of crops which can be grown.

The soil survey is nearing completion and will probably be finished in 1957. The present crew consists of Joe Cahoon of the Indian Service, and John Tribe of the Soil Conservation Service. John works out of the Klamath Falls office. As there are a number of non-Indian land owners and operators on the reservation, the soil survey has been a cooperative project of the Indian Service and the SCs. Besides John Tribe, Louis Andrews of the Klamath Falls office and Rudyl Mayko, State Soil Scientist of the SCs, have spent a great deal of time on reservation soils.

Bob Dook - continued

through good conservation practices have been able to make profits from it. They have done considerable land leveling, some 215 acres, and have made 109,000 bushels of barley and 18 tons of grain in a fairly good year. They leveled 40 acres of it and the first year after leveling they harvested 5 tons per acre.

Bob was the 47th student to enter Oregon Technical Institute when he enrolled at the school in 1947 in the Auto Mechanics course. He finished two years in the course under the G.I. bill and farmed simultaneously. In 1956, Bob realized the need for more knowledge of soils and farming techniques, and again enrolled at OTI, this time in the Farm Technology course, under the Klamath Information and Education Program.

Along with his farming and furthering his education, Bob finds time to be active in the Reservation Junior Chamber of Commerce and other civic affairs.

Bob’s wife, Virginia, recently presented him with another daughter, bringing the total to four.

Papaya Juice Now Available In Oregon

Oregon families and others from across the country every day receive dividends in better diets, extra leisure hours and easier meal preparation from the various courses under the G.I. bill. Food marketing specialists at Oregon State College.

They predict the trend will continue during the next year as more mixes, frozen and dehydrated foods come into local markets.

A big increase in sales of processed foods has come about over night reports Zelma Reigle, OSC marketing specialist. In 1954, some 359 million cakes were baked from packaged mixes, 12 times as many as in 1947. Frozen fish sticks sales rose from 7.3 million pounds in 1953 to 44 million pounds in 1954.

More coffee drinkers are getting their morning cup from an instant product than ever before.

At least one-third of all the coffee served today is made from instant products and the number of users continues to grow.

Prior to 1947, consumption of frozen concentrated orange juice was practically nil. Today two-thirds of the oranges eaten are in the form of juice.

Researchers foresee the use of more dehydrated foods such as onion flakes and diced potatoes as pushbutton cooking becomes a reality in more homes. If cooking from frozen or canned food becomes popular, as many experts predict, it will speed up defrosting and heating time for frozen foods.

Specially processed foods have made possible new eating adventures that are as close as the nearest grocery. Miss Reigle says, Chinese, Italian, Mexican, French and Kosher dishes are now available in canned or frozen pre-cooked form.

Processed foods make papaya juices available in Oregon, crab-meat in Kansas and make it possible for a Maine family to enjoy fresh strawberries in January.

Homemakers have shown they are willing to pay more for convenience foods in return for time and work saved. As processors do a larger share of fixing foods for the table, cooks do a smaller share. OSC specialists expect costs of some convenience foods to go down as competition gets keener and more foods are produced.

CATTLE NEED SALT EXPERIMENT SHOWS

Do you have plenty of salt before your cattle? How many lbs. did you provide during the normal grazing season? If a cow has access to salt at all times she will use around 2 lbs. per month. Cattle will not eat too much salt unless they have previously received too little. Why feed salt? Because without sufficient salt cows will not do well and the calves will not gain properly.

At one State Experiment Station all salt was withheld from a group of cattle. All of them developed a great craving for salt almost immediately. Some of these cattle lost weight and condition quickly, while others were apparently in good health for a year. Thereafter appetites diminished and a rapid breakdown in health occurred.

Grub Control Method Announced By OSC

Scientists at Oregon State College, Corvallis have announced a new method of controlling cattle grubs.

A new organic phosphate chemical known as Et S2 has given 90 to 100 per cent control when given by mouth.

According to the announcement the grub killer is only slightly toxic to warm-blooded animals. The residue in the fat of treated animals was practically nil 14 days after treatment.

The new material is not available commercially as yet.

Cattle grubs may also be effectively controlled by dusting or spraying with rotenone during the winter months.

KNITTING, SEWING CLASSES MEETING

A knitting class is now meeting regularly at the home of Mrs. Rae Walker, Beatty. The class is under the supervision of Mrs. Aileen Smith, Home Economics teacher. If you are interested, please come to OSC Education Office staff, and is in session from 2 to 4 P.M. each Tuesday.

A sewing class is held every Monday afternoon, 2 to 4, at the school cafeteria in Sprague River, Klamath women and non-Klamath women married to tribal members are invited to attend these classes.

Household Hints

Nylon sheets can be washed safely by hand or by machine, using a short washing cycle. Rely on warm water, says the Gas Appliance Manufacturers Association, and soap or detergent suds, and wash Whites with other white clothes. Nylon sheets can be tumble dried in just a few minutes at a low-temperature setting on your gas or electric dryer. If ironing is desired, use a steam iron, or dry iron at rayon or nylon setting.

Muddy Clothes

During these winter months when the youngster gets mud stains on clothing, the clothes should be allowed to dry before they are removed. Then brush off all loose particles and wash the spot with soap and water.

Burned Saucepans

Instead of scraping or filing an burned saucepan that has been burned with soda and water, fill it with cold water and two or three tablespoons of salt and let it stand overnight. In the morning bring the water slowly to a boil and the saucepan will be perfectly clean—so says the Morton Salt Company.

Floor Scrubbing

"A woman's work is never done" may be true, but at least much of her work has been made easier with time and labor saving devices. One of the toughest and most time-consuming chores a woman has among her household duties is floor-scrubbing. Barring mud or dust tracked in from the outside, one-week mop-downs can be done quickly with clear water, a mop and a mop wringer pail. The galvanized steel mop wringer pail eliminates stooing. Pressure of the foot on the wringer pedal wrings the water out of the mop.

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