

COUNTY TESTER MAKES REPORT FOR 6TH MONTH

Very nearly a quarter of a million pounds of milk, 245,229 to be exact, and 11,858.4 pounds of butterfat were produced by the cows enrolled in the Union County Dairy Herd Improvement association according to a report recently filed by the official tester, Ralph Robinson. There were 30 herds on test during the thirty-day period, in which were enrolled 498 cows, 82 of them being dry. The average production including both cows in milk and dry was 404.4 pounds of milk and 22.92 pounds of butterfat. With cream

now hovering around the 22 cent mark, this does not show a great fortune even from the cows with the highest producing records.

High Herds
Of these 30 herds on test, high herds were selected in two different groups, one in which the dry cows were included, and in which they were excluded, and in each of these two divisions there were three selections made, from herds having over 20 head enrolled, those ranging between 12 and 20 head and those under 12 head. In the first large

group, the 52 cows in the herd belonging to N. K. West produced an average of 646 pounds of milk and 23.7 pounds of butterfat. J. W. Houtson's 14 head of grade Jerseys had a record of 897 pounds of milk, average and 36.0 pounds of fat. The eight purebred Jerseys in the E. H. Bell herd had an average of 41.3 pounds of fat from 792 pounds of milk.

In the second group, or those in which the dry cows were excluded, the same three herds figured, the production records being somewhat higher, naturally. The West herd produced an average of 748 pounds of milk, 33.2 pounds of fat. The Houtson herd's record was an average of 837 pounds of milk and 33.6 pounds of fat while E. H. Bell's made 41.3 pounds of fat from 792 pounds of milk.

Six Months Record
Another record is kept of herds

productions, this one covering the entire year's testing, and with December a record of six months production was completed. In each of the three divisions, made according to age of herd, two herds are named and these highest herds for the six months are the following:

Over 20 cows:
West, mixed breed, 52 cows, 4192 pounds of milk, 183.5 pounds butterfat.
Vogel, grade Jerseys, 22 cows, 3144 pounds milk, 147.5 pounds butterfat.
12-20 cows:
S. T. Ballie, grade and purebred Jerseys, 12 cows, 3321 pounds milk, 175.3 pounds butterfat.
Arthur Hancock, mixed breeds, 13 cows, 3438 pounds milk, 162.7 pounds butterfat.

Under 12 cows:
E. H. Bell, purebred Jerseys, 8 cows, 3315 pounds milk, 180.6 pounds butterfat.
A. J. Stange, mixed breeds, 7 cows, 4478 pounds milk, 176.9 pounds butterfat. These figures include the dry cows.

High Cows
The two high cows in the association for the month belong to the herds of Arthur Hancock and N. K. West. The highest was Mr. Hancock's Bell, which had to her credit 1590 pounds of milk and 70.5 pounds of butterfat. Mr. West's Bonnie produced 1373 pounds of milk and 78.3 pounds of butterfat.

Roll of Honor Cows
The following are the records of the cows producing more than 70 pounds of fat during the month of December:
Arthur Hancock, Bell, grade Guern-

sey, 8 years old, 1590 milk, 79.5 fat.
N. K. West, Bonnie, grade Short-horn, 8 years old, 1373 milk, 78.3 fat.
J. W. Houtson, Bridget, grade Jersey, 3 years old, 1407 milk, 76.0 fat.
Class A, mature cows making over 60 pounds of fat:
Charles DeHaas, Pet, grade Jersey, 6 years old, 1519 milk, 68.4 fat.
Class B, four year olds making 45 pounds of fat:
N. K. West, Murdoch, grade Jersey, 1293 milk, 48.1 fat.
N. K. West, Pansy, grade Short-horn, 1122 milk, 50.9 fat.
N. K. West, Mary, grade Holstein, 1244 milk, 46.4 fat.
S. T. Ballie, Brownie, grade Jersey, 1144 milk, 54.9 fat.
Walter Vogel, Lily, grade Jersey, 995 milk, 45.8 fat.
Class C, three year olds, making over 30 pounds of fat:
E. H. Bell, Julie, purebred Jersey, 982 milk, 51.4 fat.
J. W. Houtson, Mollie, grade Jersey, 725 milk, 41.3 fat.
J. W. Houtson, Bridget, grade Jersey, 1407 milk, 78.0 fat.
Julius Fisher, Norwood, purebred Short-horn, 1197 milk, 51.4 fat.
E. H. DeLong, Roanie, grade Jersey, 614 milk, 41.1 fat.
Class D, cows two years old making 35 pounds of fat:
Charles DeHaas, Tiny, grade Jersey, 1147 milk, 55.1 fat.
E. H. Bell, Lady, purebred Jersey, 853 milk, 38.4 fat.
T. B. Johnson, Kittie, grade Guernsey, 750 milk, 38.3 fat.
S. T. Ballie, Ruby, grade Jersey, 634 milk, 39.2 fat.
Walter Vogel, Judy, grade Jersey, 1041 milk, 45.8 fat.

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PRELIMINARY CHERRY REPORT IS PUBLISHED

From the United States department of agriculture comes a very interesting preliminary cherry report for the state of Oregon. It is very exhaustive and follows:

During the fall and winter of 1929-30 an inquiry was made of Oregon cherry growers relative to number, age and variety of trees, also production and price received for the 1929 crop. This main inquiry was supplemented by personal interviews during the summer of 1930. From some of the growers very good percentage of returns was received. From Wasco county, it is believed that about 90 per cent of the cherry growers were of great assistance in securing reports from growers not reporting direct. While the reports do not constitute a census of Oregon cherry trees, they do form an excellent "sample" and therefore show trends in the industry. Below is a state summary of the reports received.

Age and Variety of Oregon Cherry Trees (1929 reports)		
Varieties	Set fall trees	
Bing	29, sp. 29 1-3 yrs.	
Lambert	4,149 10,943	
Bk. Republican	2,478 24,882	
Other Black	235 1,077	
Royal Anne	858 887	
Other White	10,814 26,650	
Sour	820 954	
Totals	24,925 70,064	
Percentage	7.0 20.0	
Trees		
Varieties	4-7 yrs.	8-10 yrs.
Bing	14,601 3,275	
Lambert	11,142 2,192	
Bk. Republican	2,327 338	
Other Black	777 344	
Royal Anne	40,446 7,607	
Other White	2,026 152	
Sour	8,780 4,851	
Totals	80,159 18,759	
Percentage	23.0 5.0	
Trees 10 & over		
Varieties	11-15 yrs.	16 & over
Bing	5,751 4,917	
Lambert	6,467 27,195	
Bk. Republican	1,742 2,413	
Other Black	406 3,652	
Royal Anne	16,400 70,983	
Other White	348 3,729	
Sour	2,975 1,346	
Totals	36,089 123,837	
Percentage	10.0 35.0	
Total		
Varieties	Total	
Bing	53,696	
Lambert	74,346	
Bk. Republican	8,332	
Other Black	6,324	
Royal Anne	174,990	
Other White	20,929	
Sour	28,196	
Totals	353,833	
Percentage	100.0	

Reports on number of trees per acre vary greatly, ranging from 15 or 20 to over 100. Since cherry trees are often planted as "fillers" in walnut and other orchards such plantings are relatively few trees per acre. In the older plantings there are often many missing trees. Most reports did not give acreage, but the average of those who did will run around 50 trees per acre.

The bureau of the census made a count of cherry and other fruit trees in the spring of 1930. The census enumeration, however, did not list varieties or ages, except to classify them as bearing and non-bearing. As soon as the census returns are available it is proposed to apply the Oregon sample data to the total numbers reported from each county to determine the number of each

helping her on the quilt and enjoying a splendid dinner at noon. These people were Mrs. Hattie Sandness and children, Mrs. Ira Larman and children, Mrs. Wayne Park, Mrs. E. Sanderson, Mrs. Ed Combs and Mrs. Frank Woodall. The women have been making some pretty quilts in that neighborhood and they have been having splendid times quilting them, too.

Over The Valley Personals

Not Any Better—We are sorry that Mrs. Mary Murkison of Pleasant Grove does not improve. She has been ill for the last two or three weeks, her condition a few days ago having been even less encouraging.

No Better—Julia Slack who has been very low at her home in Eight does not improve any, according to word from her bedside yesterday.

Insects' Mating Call
The sound made by katydids is produced by friction caused by the modified wing membranes which overlap the wing covers rubbing against one another. The chirping of crickets is produced by rubbing a filelike ridge of one wing over a scraping surface of the other. Only the males have these organs, and it is generally agreed that the sound serves to call their mates.

variety and the approximate age. It will probably be several months yet before the census data is available.

In the foregoing tables it was assumed that all trees under the age of seven years might properly be classified as non-bearing. On this basis it will be observed that 50.0 per cent of the trees reported are in the non-bearing groups and with 23.0 per cent in the oldest group of non-bearing. This would seem to indicate considerable increase in production in the very near future.

The table also indicates a rather heavy planting of sour cherries in recent years. 67.0 per cent of the sour cherries reported are in the non-bearing groups, with nearly 20.0 per cent in the youngest group. While the table shows only 8.0 per cent of all ages on the sour class, the non-bearing groups contain about 11.0 per cent "sour" and the youngest group includes 22.0 per cent "sour." The heaviest plantings of sour cherries are reported from Wasco county. Lane reports indicate about 24.0 per cent of all cherry trees in the sour class, with only about 34.0 per cent of the sour in the bearing age groups, while 16.0 per cent are in the youngest age group.



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