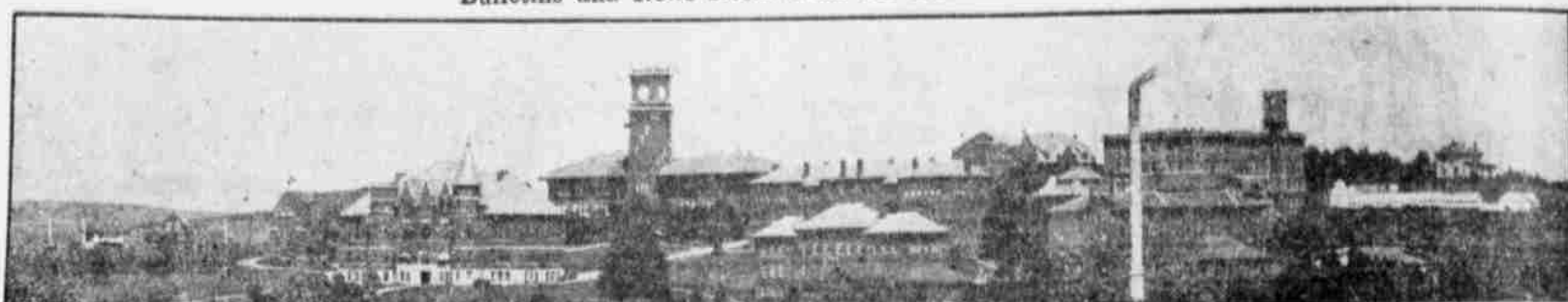


# The Agricultural College Is a Friend to the Farmer

Bulletins and News Notes From the Staff at Pullman.



VIEW OF WASHINGTON AGRICULTURAL COLLEGE AT PULLMAN, WASH. ITS SOLE AIM IS TO AID AGRICULTURISTS.

## County Agriculturists Have Interesting Work

INTERESTING reports are being received of the work of the county agriculturists in different parts of the state. In Okanogan County J. H. Hughes co-operated with the schools and, at Brewster, December 8 was declared "Potato Day." 60 students of the high school participating. Mr. Hughes gave an address on the history and habitat of the potato. A prize was given for the largest number of words formed from the word potato. Ninety-two words were formed by the winner. In a judging contest between the boys and girls, the girls won the prize. At the close of the afternoon's work, a "Better Potato" club was formed.

J. R. Shinn, of Spokane County, is giving illustrated lectures in the school houses of his county. These lectures are given in the evening, giving Mr. Shinn an opportunity to visit the farmers the following day, giving practical work to the farmers. Mr. Shinn uses 80 slides in his lectures, showing farm scenes, the growing of various kinds of crops suitable for the vicinity, the best methods of growing these crops, and kindred topics.

## Veterinarians' School.

A new feature in the way of a graduate course for veterinarians and stockmen, will be introduced in the Veterinary Department of the State College. This course will be given during the term of the Winter School for Farmers and will be the week beginning January 25. The lectures and demonstrations will be given by the different members of the faculty of the Veterinary Department.

## Dairy Cows At School.

A herd of 23 dairy cows will be used for practical lessons for the dairymen attending the Winter School at the State College. Those visiting the herd at feeding time will find each cow in a stall with her name printed on a card. Angel, a Holstein, is giving 65 pounds of milk per day. The heavy producing cows are milked three times daily, at 8 in the morning, 4 in the evening and at midnight.

## Noon Lunch Club.

Under the auspices of the Y. W. C. A. of the State College, a noon lunch club has been formed among the young women who bring their lunches. A room adjoining the Y. W. C. A. parlor will be fitted with electric stove and conveniences for getting a simple hot lunch. The motto of the club is "Love, Health and Service."

Miss Edna Michaelson and Ernest Fitzsimmons have recently returned from Germany and have written articles for the alumni magazine of the State College, giving their very interesting experiences in that country during the past few months.

## Boys' and Girls' Clubs.

T. J. Newbill, state leader of Boys' and Girls' clubs, has formed 46 clubs this Fall in different portions of the state. Of this number 28 are garden and canning clubs; 10 are pig and poultry; four are corn and alfalfa; 3 are grain and miscellaneous; one is thrift and marketing. It is impossible to estimate the amount of good which will be the result of these clubs; it will bring a new thought and a new impetus to the work of the farm.

A page of interesting items from the Oregon Agricultural College at Corvallis will alternate in the farm weekly with a page of news notes from the Washington State College at Pullman. This will afford an interchange of views from the two big agricultural colleges of the Northwest that should prove of benefit to the reader, for the institutions deal with similar problems.

## Methods of Preparing Supply of Summer Meat

AS the time of year approaches when farmers prepare their Summer meat supply, the following recipes for curing and smoking are of special interest.

Professor William Hislop, animal husbandman of the State Experiment Station at Pullman, states that it is highly essential that meat intended for curing be thoroughly cooled, because if the surface of meat comes in contact with salt before all the animal heat is removed, it will have a tendency to shrink the muscles and form a coating on the outside which will not allow the generating gases to escape. Meat, however, should never be frozen when salted because the brine will not penetrate uniformly and uneven curing will result. The hams and sides should be trimmed smoothly and no tag ends left, care being taken to expose as little lean meat as possible. For best results, the meat must be fresh. Earthenware jars give good satisfaction, but oak barrels with wooden hoops are less cumbersome to handle.

## 100 Pounds by Sugar Cure Recipe.

Eight pounds of salt, two pounds of brown sugar, two ounces of saltpeter.

Dissolve the ingredients in four gallons of water, and boil the brine, but always pour the brine cold on the meat. Ordinarily, meat takes from six to eight weeks to cure, depending upon its fatness and quality.

Before the meat is placed in the barrels, rub each piece with saltpeter, and pile them up. In this way, some blood is drawn out. The next day pack them tightly in barrels, pour in the brine and weight down. Always pack the hams and shoulders on the bottom of the barrel. If the brine sours, take out the meat, wash it thoroughly and pour in new brine. After the necessary time has elapsed, take out the meat, wash it and hang it up to drip for two days previous to its going into the smokehouse.

## Dry Cure for 1000 Pounds.

Forty pounds of salt; 10 pounds of New Orleans or brown sugar; four pounds of black pepper; one and one-half pounds of saltpeter; one-half pound of cayenne pepper.

Mix the above ingredients very thoroughly and apply half of the mixture to the meat, rubbing it all over very carefully, but especially around the hip, hock and stifle joints. Let it lie in the barrel for 10 days to two weeks, then re-rub the meat with the remainder of the mixture and leave it for four to eight weeks in a cool, dry place when it will be ready to smoke. The slow cure will give better results than the fast cure.

## Salt Cure for 100 Pounds.

Ten pounds of salt, two ounces of saltpeter, four gallons of water.

Cut the carcass into smaller parts than for the brine cure. Pieces about six inches square will be best. Pour the brine over the meat. When cold, cover and weight down to keep them under the brine. The pork should be kept in the brine until used.

## Smoking the Meats.

Pickled and cured meats are smoked to aid in their preservation. The smoke seals up the pores, acts as a vermifuge, aids in drying, and adds flavor to the product.

The smokehouse should be six to eight feet high for ordinary farm use. Small openings under the eaves, or a chimney in the roof will provide the essential free circulation. A firepot built outside of the house proper, with a flue through which the smoke may be conducted to the meat chamber, gives the best results. A fire may be built on the floor of the house when the former method cannot be adopted.

Brick houses are best, but large drygoods boxes and even barrels may be made to serve as smokehouses where only small amounts of meat are to be smoked. However, the curing of meat in such substitutes is

## Winter School Now On at Washington College

WINTER school at the State College began January 4, to continue six weeks. Among the subjects to be considered are Dry Land Farming, Soil Management and Crop Production, Poultry Raising, Farm Dairying, Animal Husbandry, Forestry, Farm Mechanics, etc. In the women's department are lessons on Foods and Cookery, Home Decoration, Home Management, Dressmaking, Sanitation, etc.

Farmers' and Housekeepers' Week has been changed from the week of February 8 to the week beginning February 1. Among the special attractions for this week will be the talks given by five of the highest authorities in the United States on their respective subjects. Dr. J. W. T. Duval will speak on Grain Standardization; Charles E. Bassett, Marketing; O. H. Benson, Boys' and Girls' Club Work; C. B. Smith, Farm Demonstration; D. A. Brodie, Farm Management. These men are from the Bureau of Plant Industry, U. S. Department of Agriculture.

The Y. M. C. A. and Y. W. C. A. are making the stay of the Winter School students as pleasant as possible, and are arranging social evenings for their benefit. Through these organizations, rooming and boarding places are obtained.

more difficult and the results less uniform.

Green hickory or maple wood smothered with sawdust of the same material gives the best results. Hard woods are always preferable to soft woods. Resinous woods (pines, firs, spruces) should never be used, because they are likely to impart bad flavors to the product. In the production of Westphalia hams, Juniper wood and berries are used.

## Filling the House.

Before putting meat into the smokehouse, take it out of the brine and let it drip for two days. In cases where the brine was strong, it will be very advisable to soak the pieces in cold water over night to prevent a crust forming on the outside when it is drained. Then suspend all the meat below the ventilators so that no two pieces come into contact, as this would prevent uniform smoking.

## Keeping Up the Fire.

A slow fire may then be lighted, warming up the meat gradually. In cold climates it is best to keep the fire going at a steady temperature until the smoking is completed, in from 24 to 30 hours.

In Spring or Summer a fire may be started every two or three days for two weeks, when the meat will be sufficiently colored.

Smoke will not penetrate frozen meat. Files should be excluded by keeping the house dark and the meat cooled by opening the doors and ventilators.

## Keeping Smoked Meats.

A dry, cool cellar or attic with free circulation will be the best place in which to keep smoked meats at all seasons, provided it is kept dark and the files excluded. If it is desired to keep the meat for a long time, wrap it in waxed paper, then in muslin, or canvas, and hang it in a dry, airy, cool place.

## Correspondence Course in Agriculture

The State College announces the following correspondence courses in Agriculture to be ready during January: Cereal Crops, arranged by E. G. Schafer, professor of crops, State College, and a course in Dry Farming, arranged by C. C. Thom, professor of soils at the college. Information regarding these courses may be obtained by addressing the Extension Department, State College.

Just doing as others do without knowing why is, and ought to be, mighty dull work.

## Future for Cranberry Growers in Washington

THAT Washington will prove one of the greatest cranberry producing states of the Union is the belief of R. J. Dalton, of the State Agricultural Department, who, at the instance of Governor Lister has been investigating the conditions.

Dalton has found that Washington has cranberry bogs equal in area to one-fourth of all the cranberry marsh of other states combined, and the climatic conditions on the Pacific Coast are more ideally adapted to cranberry culture than in any other state.

"Of the 5000 acres of excellent cranberry marsh in Washington," said Mr. Dalton yesterday, "but 1000 acres are under cultivation. The Washington cranberry is the largest offered in the market, being the size of a large Bing cherry and of excellent flavor. Its culture offers bigger returns, likely, than any other character of farming. One acre of cranberries will support a family, and the production per acre in this state is far in excess of Eastern acreage production. Where but 75 to 100 barrels per acre are grown in the East from 130 to 175 barrels per acre are grown in Washington. The market is also vastly in favor of the Washington grower. The Eastern grower gets from \$4 to \$8 per barrel for his product while the Washington cranberry sells at from \$9 to \$12 per barrel. Due also to the very mild Winters here the Washington grower has a big advantage in the amount of work necessary to produce crops. The returns from cranberry culture are really tremendous, and the cranberry marsh now lying idle in this state will in no distant time be producing hundreds of thousands of dollars annually."

## A Mathematical Spree.

A philosopher has calculated that a single grain of wheat produces 50 grains and that these fifty will each produce 50 grains more and so on. Thus a gain would develop in the following way: In the second year, 2500 grains; in the third year, 125,000 grains; in the sixth year, 15,625,000 grains; in the 12th year, 224,146,625,000,000 grains. The third year's crop would give 300 men one meal, leaving enough bran to feed eight pigs for one day. The produce of a single grain in the 12th year would suffice to supply all the world with food.

All in all, discing the wheat stubble immediately after the binder is safe procedure, no matter what you intend to put the stubble into.

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