

Fairs Are of Greater Educational Value If Judges Explain Their Decisions

FAIRS RAISE NEW INTEREST AMONG STOCK GROWERS

By R. C. Stewart

Fairs and stock shows are beginning to have a vast influence upon the majority of the people. They are becoming to be of great educational service and are creating interest in new and better methods. For many years the stock show was merely a place to decide who had the best animal. Spectators were there more out of curiosity and the desire to be in a crowd with chances of meeting old friends. Today people travel many miles to our important fairs, not out of curiosity but for the new ideas they may pick up and a knowledge as to which types of the exhibit are the most popular. Many a man has returned home from a fair with a determination to raise better livestock.

Just how much good does a judge do when he steps into the ring, places the animals in line, shifts them about a bit, perhaps throws out one or two, perchance has them all sized up and then suddenly shifts the animal at the head down almost to the foot, brings one out of the tail end and places it first or second. To be sure he decided who gets the money and which animals wear the ribbons, but how much does the average spectator get out of it from an educational point of view.

GLANCE AT RIBBONS ENOUGH

The writer has noticed that the average person passing behind a string of animals, that have been judged and are displaying their ribbons, will look more at the ribbons than at the stock, and take the judge's opinion in its entirety. They do not learn anything about judging nor do they gain any knowledge as to which are good or bad. They are merely spectators. Today when they see the animals finally placed their curiosity is not satisfied, they want more, they want to know why the placings are made as they are, they want to learn to judge for themselves.

Most judges at fairs have a "good gift of gab" and with a little additional trouble could give an explanation of their placings as they go along, even if they told why a certain animal is qualified for first place and why another animal that looked as good at first glance was entirely outclassed by the prize winner. Or he could easily explain why such and such an animal had to go to the foot of the class. In this way the judge could give the onlookers a knowledge of what to avoid and breed away from as well as what to breed for.

WANT TO KNOW WHY

This idea of having the judge explain just why he places the ribbon as he does is not limited to the livestock section of the fairs. It could be used to good advantage in all of the exhibits. If an explanation accompanied the judging there would be no doubt that a larger crowd watching the placings; they would be drawn there to gain a little information about the product they were interested in. As the judging is now conducted very few, if any, people watch the placings because they do not gain anything and tell curiosity is not held there. If an explanation is given they will be learning something and naturally pay closer attention to the exhibits.

Why should not the judge's voice have just as much drawing power as the confection man or the faker? Why not give him a megaphone so that all desiring to learn a little about the fine points of the exhibit? Even the boys and girls are going to the fairs and are interested with the idea of learning something rather than entirely for the good time they may have, so why not let the judges give them all of the knowledge possible as they go along.

Every department and feature of the fairs have many faults and disadvantages. Fairs are exerting a very strong influence upon the agricultural activities of the country. The more knowledge people gain and the more people that gain it at the various county and state exhibits, the better it is for our agricultural industry.

Morton Farmer to Make Thorough Test in Growing Alfalfa

Morton, July 24.—It has been claimed by a good many farmers and disclaimed by others, that alfalfa will grow in this section. H. E. Chapman, who owns one of the finest places in Eastern Lewis county, just west of Morton, is one who says that alfalfa will do well here and that he intends to try it out on a small scale to prove his contention.

"He says he now has growing on his place considerable wild alfalfa, which is native to the soil, and that he has consulted various authorities, who say that where this wild alfalfa grows, there also will the domesticated variety thrive.

The importance of the successful growing of alfalfa in Eastern Lewis county is realized when this section's growing dairy and stock raising industries are taken into consideration. Large acreages of berries and considerable celery are also being raised.

Paid for Sleeping
A conversation overheard recently at the railroad station at Jefferson, Or.: "Didn't you know better than to go out to work in the hay field for \$8 a day, without first trying out the job?"

"Oh, that old farmer didn't get the best of me; I only worked an hour and slept in the straw three hours and got paid for a half a day."

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POULTRY BUSINESS WOOLMEN ADVISED TO HOLD 1920 CLIP

The great progress that has already been made in the poultry business as conducted in the Corvallis district is only a beginning, according to Sam H. Moore, familiarly known as "Lime" Moore.

Moore has recently gone into the incubation business on a commercial scale, but did so only after making a thorough investigation of progressive methods in the leading poultry districts of the Pacific coast.

"It is a good plan to learn all one can about a particular line of work while taking it up," said Moore. "While I was not a novice in the business of hatching and raising chickens, new methods had come into use more recently and I needed to study them."

Moore went first to the famous Petaluma district and inspected poultry farms and the visiting a large number of leading poultrymen in other districts. Both he and his son and partner made a careful study of poultry methods in Oregon and Washington.

"We both returned convinced that Corvallis has a great future in poultry," said he. "The time is ripe and the need is great for a branch of the industry that has been developed to so high a degree in California."

Corvallis was selected because of the advantage of being near the college where the poultry department of the institution has made a world record for its egg laying strains of Leghorns, "Oregon" and Barred Rocks.

This belief is supported by figures showing that Benton county has an approximate income of \$50,000 for chickens alone. This is only a small part of the supply that should be afforded, since hundreds of thousands of chickens are brought into Oregon, and through Oregon, to other states, from California.

Moore provided for expanding his business by purchasing the block of land on which "Gene Simpson of pheasant farm fame, formerly conducted his own farm. He began, however, by establishing a smaller plant on his own place.

"After a very successful season in the sale of live chickens, we are enlarging the hatchery to twice its size," said Moore. "It was gratifying to receive large orders, but at a time when food prices are so unusual it is a satisfaction to be able to provide chickens from a half dozen up, to supplement the natural incubators, thus making possible many small flocks."

TO INSTALL ELECTRIC BROODERS
In connection with the hatchery plant now established, Moore will install electric brooders in order that he may better handle flocks of various sized chicks to suit the requirements.

"Oregon poultrymen have a great advantage in the mild climate that permits the growth of green feed throughout the year," declares Moore.

The progressive nature of the poultry work in Oregon is shown by the efforts being made to secure and keep the best stock and to eliminate the black hen, and to form and operate through state associations.

"Indeed, there is reason to expect Oregon to come to the place where she can look over her shoulder on her competitors."

Schools to Be Held in Linn County to Aid Poultry Raisers

Albany, Or., July 24.—Arrangements have been made by County Agent S. V. Smith through L. E. Arnold, farm bureau poultry project leader, for four culling schools that will be conducted in Linn county August 10, 11, 12 and 13 for the purpose of training poultry raisers who will be able to give demonstrations throughout the county to other poultry farmers in the elimination of unprofitable hens. The schools will be held in places yet to be designated, at centers accessible to the greatest possible number of poultry growers in the county. They will be conducted by Hubert E. Corby, poultry specialist at the Oregon Agricultural college, who will begin with a lecture and demonstration, and will conclude with individual instruction on judging points of a good laying hen. Requests for demonstration work are said to have come from 13 Linn county districts in which poultry farms abound.

With the 1920 wool clip piled in barns and sheds and the wool market extremely dull, uncertain, and practically nil, farmers throughout the country are watching with unconcealed anxiety the slightest tremulations of the present prices, as well as efforts on the part of government officials and financiers to open up the wool movement at any sort of reasonable prices.

Just what the future of the market is cannot be forecasted to any definite degree. A marked lessening in the demand for high-priced clothing apparently has been passed along the line, with wool dealers extremely reluctant under present conditions to enter into the market to any extent at any reasonable offers.

Present advice to farmers by government officials, notably A. D. Miller of the bureau of markets, head of the wool section of the agricultural department, who has been traveling throughout the northwest in the interests of his department, is to hold back this year's clip for better prices of next season.

"Don't ship in consignments; hold your wool until next year," states Miller, while other government and state authorities, as well as big wool men are firm in the opinion that practically all of this season's clip should be held up by the farmer until the market undergoes a vast improvement.

To Inspect Work
Paul V. Maria, director of extension work in Oregon, and C. J. Hurd, assistant county agent leader, have left on a two-week trip to inspect the county agent work of Washington, Tillamook, Clatsop, Columbia, Multnomah and Clackamas counties.

Feeding demonstrations have been conducted on one or two plants in the county by the extension department of the O. A. C. for the benefit of the community, and have proven a great benefit to the breeders at large.

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DOUGLAS COUNTY POULTRY SECTION

Roseburg, July 24.—Douglas county as a poultry section is rapidly taking its place on the map. During the hatching season this year there were thousands of chicks added to the poultry flocks of the farmers and suburban plants of the county. In almost every instance the new producer of poultry and poultry products has taken advantage of the free advice given by the extension department of the Oregon Agricultural college.

The poultry husbandry division is ably managed, and carefully demonstrated to new as well as old breeders of poultry. They visit the different sections of the county and hold different kinds of demonstrations for the benefit of the breeders. At this season of the year, just before thousands of the older birds begin moulting, a culling demonstration is held for the purpose of weeding out the less productive birds. Hens that do not more than pay for their keep are culled out and sold on markets.

The selections of best layers is far beyond the experimental stage, and a beginner can learn the system within a few months or a year, so that they can cull the flocks with a great percentage of efficiency. This means one of the first big steps toward success. When you get the flock on a paying basis you are in a fair way to make good with poultry.

HOUSING AND FEEDING
The housing of poultry that will return a fair percentage of profits. Colony houses and the continuous laying houses are in use in many sections. The advantages of each are shown by the kind of a place the breeder has for his flock. Colony houses are in use where much outside range is available, and the continuous laying house of from 100 to 600 feet is used where the range is confined and the birds are kept in most of the year. The long house is built from 16 to 22 feet wide, with one sloping roof, facing the south or east, the front being open from three feet above the floor, to two feet of the roof, on the average. Houses are kept clean, and free from mites. Running water before the flock at all times.

It must be remembered that scratch feed, composed of whole and cracked grains does not make eggs. Here is where the average farmer makes his mistake. They will not get the number of eggs they should in the fall and winter months if they feed grains alone.

SCRATCH FEED IMPORTANT
Scratch feed is necessary for the hen's daily ration the last part, the evening meal. Its purpose is to supply bodily nourishment, also to make her exercise, scratch, to fill her crop at night, for consumption while on the perch. But to make a hen lay, she must be supplied with a soft, moist ground food, a dry mash, which contains the equivalent of the feed the hen would select for herself during the spring and summer months on the range. A hen that is allowed to run and pick up her feed at will always lays during the spring and summer better than any other period.

This is a simple matter to figure out—the laying hen must be supplied with more than the requirements to keep her body going. To produce eggs she must be supplied with the food so that she manufactures them without drawing too heavily on bodily requirements. You cannot leave the choice to the hen to satisfy her appetite—she will get fat on grains alone and seem to be in the pink of condition. But in producing eggs an abundance of raw material such as high protein, animal and vegetable feeds are required.

Space Is All Taken For Centralia Fair, Set for September
Centralia, July 24.—With the opening of the Southwest Washington fair but a few weeks away, Secretary George B. Walker announced yesterday that virtually all of the display space and nearly all of the concession space has been taken. With the promise of a far larger exhibit of livestock than ever before, arrangements have been made for several big tests under which livestock that cannot be placed in the barns will be housed during the fair. A special feature this year will be the grand exhibit, seven grades of Lewis county having signed up for space for competitive exhibits. Prospects for the racing program were never brighter. Walker says, and already 25 horses are working out daily on the track.

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POULTRY NOTES

The young cockerels are eating off their heads about now. It might pay to take off a few of their heads by other means.

Hens that become broody at this time of the year are sometimes hard to break. Left alone they will be almost devoured with lice, get poor and will hold off a long time before starting to lay again.

During the thirty-sixth week of the international egg laying contest at Storrs, the hens laid 251 eggs or a production of 55 per cent, which was a drop as compared with preceding weeks. A pen of White Leghorns, entered by Hollywood farm of Hollywood, Washington, led for the week with 63 eggs. A pen of Oregon, entered by Oregon Agricultural college of Corvallis, Or., was fifth with a yield of 54 eggs.

A good layer is more active and nervous and yet more easily handled than a poor layer. A high layer shows more friendliness and yet elusiveness than a poor bird. A low producer is shy and stays on the edge of the flock and will squawk when caught.

On July 6 there were in cold storage in Portland, Or., 46,379 cases of eggs and 103,463 pounds of poultry.

On July 6 there were in storage at Seattle 36,074 cases of eggs and 72,059 pounds of poultry.

MOST FREAKISH EGG DISCOVERED

Of all the freak eggs—the reader will have to admit that this is the oddest.

The egg in question was laid by a seven pound Rose Comb White Wyandotte, hen, owned by Carl F. Akin of Williams, Or. This egg is of normal shape, but measures eight and one fourth by six and a half inches in its two dimensions.

But about the freak part of it. Its shape is normal and many eggs of this size are on record. Well, this is two eggs. The other egg is about the size of a common small hen egg and is of the usual shape and appearance. Then why is it called a freak?

The small egg is inside of the large one where the yolk would naturally be and was surrounded by the common white of an egg. A small hole allowed the white to run out and now the second egg is visible. It is supposed that the little egg has all of the natural qualities and component parts of the regular hen fruit.

Will someone please figure out just how the small one got inside of the large egg or how the large egg happened to form around the small one?

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WAY POINTED FOR THRIFTY HOUSEWIFE

By Herbert S. Michelbroock
The empty sugar barrel will cause no alarm to the thrifty housewife who understands and practices home drying methods when canning time comes next season.

Dehydration will preserve choice fruits and vegetables without sugar and the need of sweetening will be delayed until the sugar fields of the current season are harvested.

The sugar shortage and consequent increase in price of 50 per cent will make home canned fruit a luxury instead of a staple, according to Professor E. H. Wiegand of the horticultural products department of the Oregon Agricultural college. Methods for making

home dried fruits wholesome and palatable are pointed out by Professor Wiegand.

The commercial canner will not be as greatly affected by the shortage and the high price as will the housewife. This is primarily due to their methods of buying. Small quantities of both fruit and sugar will demand a larger initial price than products brought under contract as employed by commercial canners.

Apples and pears are pared, cored and cut in rings. Peaches are stoned and cut in halves. These fruits are then treated with sulphur fumes for an hour. This process improves the color and makes the product more nearly immune to insects.

The kitchen stove may serve as a drying plant to those who do not wish to build one. Trays are easily made from common window screens and may be suspended by wires from the ceiling.

Apples, cut in rings, require 16 to 24 hours at a temperature ranging from 130 to 160 degrees. Pears, quartered, may be dried in 20 hours at a temperature of 130 to 160 degrees.

Peaches require a little less time than pears. Apples, blackberries and red raspberries are dried in much shorter time, 8 to 14 hours being sufficient. The proper temperature ranges from 130 to 160 degrees.

Dripping of juice from berries is prevented by starting at a low temperature and gradually increasing until the cells are sealed—at a temperature of 150 degrees.

Cherries are usually dried whole and are easily taken care of in 12 to 15 hours at a temperature of 130 to 150 degrees. Prunes require a higher temperature and a longer period of time than any other fruit. The required time is 24 to 36 hours at a temperature ranging from 150 to 170 degrees.

Economy is not the only argument in favor of dehydration. Last winter thousands of cases of fruit were lost in storage by freezing. Dried fruits require a minimum of space and are practically immune from injury by extremes of temperature.

Dried peaches contain 12 per cent of the weight of fresh fruit; apples, 15 per cent; pears, 15 per cent; apricots, 15 per cent; cherries, 20 per cent; loganberries and raspberries, 20 per cent, and prunes, 25 per cent.

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