

Salem Is Surrounded by the Greatest Cow Country and the Greatest Dairy District in All the Wide World

GREAT OREGON COWS HELP TO GIVE CERTAIN PROMISE OF A GREAT DAIRYING FUTURE FOR THIS STATE

Marion, Marion county, Oregon, has the greatest Jersey cow in the world—Vive La France; of which there is a description and a likeness elsewhere in this issue of The Statesman.

Carlton, over in Yamhill county, not far from Salem, has the four greatest full sisters in all Jersey cowdom; also illustrated and described in this issue.

Lulu Alpha of Ashburn, owned by J. J. Van Kleeck & Sons, Beaverton, Oregon, over in Washington county, next to Yamhill, is far and away the greatest cow in her class of any breed in the wide world.

Lulu was bred by J. M. Dickson & Son, Linn county, joining Marion county on the south.

She entered the test at the age of 1 year and 324 days, as a senior yearling, and she completed her year's record with 800.08 pounds of butterfat, or 13,668.47 pounds of milk.

That is the highest test in the whole world of any cow of any breed for her age.

It beats any other Jersey by 156.28 pounds of butterfat.

The world's champion in that class that Lulu defeated is also a Marion county cow. She is Silver Chimes (Gwendola, bred by Del. Perkins of Carlton; and owned by F. A. Doerfler of Silverton when she made the test—completed during the last Oregon state fair, with a record of 643.8 pounds of butterfat; the highest for any Jersey cow of her class up to that time, as was stated above.

The outstanding feature in connection with the glory of the performance of Lulu Alpha of Ashburn is the fact that she is in her breeding a combination of the two leading Oregon strains of the Jersey breed, producing the highest testing Jersey cows in the wide world. She has a combination of the St. Mawes and the Golden Glow Chief strains, the latter producing Vive La France, the greatest of all Jersey cows, as stated above.

The fact that the cows in the country surrounding Salem are going steadily forward breaking performance production records against the competition of all cowdom is bound to be worth millions to our valley.

Instead of going to the Isle of Jersey for the greatest producers, all Jerseydom must come here.

It means that our climate and our soil, and their productions, are capable of developing the highest functioning milking animals that can be produced in any country bordering all the seven seas.

This means that the dairying center of the world will be here in this valley.

The big money for the milking champions will come here.

It means that there is greater encouragement here than anywhere else for the live-up to the minute dairyman who will use his brains and his labors for the building up of his

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137 E. Commercial St., Salem, Ore.

world's milk supply must be increased in order to maintain and conserve and perpetuate a virile race of people.

We cannot remain a nation that will do things and continually better things without more and more milk. It is as necessary as air and sunshine.

The reader, if he has not kept himself posted, may be astonished at the statement.

It is somewhat new.

But it is true by the unvarying proof of actual tests, and the sooner it is generally realized, and all the world learns that it must aid in the increasing of the milk supply, the better for all mankind. And in this process the laws of nature have given the country surrounding Salem, the Willamette valley, the leadership which she is bound to maintain, and bound to profit beyond present computation in maintaining.

MILK—AS NECESSARY AS FRESH AIR AND SUNSHINE DAIRY PRODUCTS ALL-ESSENTIAL IN THE DIET

A Leaflet to be Read and Studied Carefully (Edited by Edith Knight Hill)

Dr. E. V. McCollum of Johns Hopkins University, says: "The Degree of a Nation's civilization is proportionate to the amount of milk its people use." Let us be civilized.

Milk is a Natural Food.—The growing animal must have material for bones, flesh, blood, brain and nerves. Nature provided it in milk. **Milk is an Economical Food.**—Milk is still cheaper than other foods. What can we buy for 16 cents to take the place of a quart of milk? Now the body can get from a quart of milk enough lime for bone and teeth repair for one day. Also enough first class protein for muscle and blood, enough mineral, other material for brain and nerve repair. We search in vain for some other food

that will fill all these requirements. **Milk is a Safety Food.**—Dr. McCollum calls milk a protective food because it makes up for the deficiencies in other foods. Deficient food from day to day causes lack of nutrition. Food that does not furnish what the body needs will ultimately cause disease and shorten the life. That is why every mother and every child should drink a quart of milk a day, and every person not less than a pint.

Milk is Solid Food in Solution.—It is saturated with different kinds of nourishment. Drink it slowly.

E. C. Callaway, Milk Chemist, says:

Milk.—Or the products of milk—butter, cheese, cottage cheese, buttermilk and ice cream are necessary foods. Bread has been called the "Staff of Life," but almost any preparation made from starch foods may take the place of bread in our diet. Meat, potatoes, carrots, beets, onions, apples, pears and so on are not essential as foods.

We can substitute one for the other, but not so with milk. Milk has no substitute.

Attention Boys.—Would you excel in athletics? Would you be healthy, husky, bright in your studies, able to think fast and accomplish your work well? Then drink milk, eat bread and butter, cottage cheese and—but there's no need to tell you to eat ice cream.

Attention Girls.—Do you want pearly teeth, peach-bloom complexion, keen minds and health? Then use plenty of milk and milk products in your diet. It is food that builds perfect bodies and minds.

Attention Parents.—Give each of your children a quart of milk a day. At any rate spend one-quarter of your food money for milk. Buy the milk first—it is the essential food.

Butter and Bread.—After this we shall say "butter and bread" instead of "bread and butter." Because the butter is worth more to the growing child than the bread. McCollum found in butter a growth promoting substance. Without this substance development is retarded.

Nature provided butterfat as the fat for growing animals. She gave us no substitute and man has in vain tried to invent one.

Do You Like Ice Cream?—Ice cream is a food, and should not be classed as a luxury. It contains proteins, fats, and sugars in well-balanced proportions. It should be made an important part of our meals, taking the place of other foods not nearly as wholesome.

Buttermilk and Bulgarian Milk.—The hundred-year-old men of Bulgaria are a living testimonial of the value of a sour milk diet. It is fast becoming popular in this country. Buttermilk is easily digested. Contains all the nourishment of skimmed milk and the tonic lactic acid.

How About Cheese?—Cheese and cottage cheese are highly concentrated foods—building material for muscles, brain and blood. They contain the best elements for growth and repair of the body.

Remember.—There are no substitutes for dairy products. Nature did not, and man can not make them. Dairy products are the cheapest good food on the market. You can afford to use them liberally. You cannot afford to do without them. Use milk.

A FINE POLK COUNTY HERD OF GUERNSEY COWS

Crawford Bros., of Spring Valley, Polk county, about eight miles north of Salem, on Rural Route No. 1, the firm consisting of W. Harvey Crawford and W. N. Crawford, got their start of Guernseys from the Middledale Farm, of Goshen, the oldest established Guernsey herd in Oregon.

Crawford Bros. have several important cows, the balance being very strong in the May Rose strain. The herd sire's six nearest dams averaged over 625 pounds of butterfat in a year's test.

Besides being strong in butterfat production, the herd is strong in

show qualities. Crawford Bros. exhibited this year at Spokane, making large winnings; at the Oregon State Fair, and also at the Pacific International at Portland, making good winnings.

Their 2-year-old, Queen of the May, took her 42nd blue ribbon at the International; being pronounced by the judge one of the best cows he had ever seen.

Every animal exhibited this year has been placed.

They were offered \$1000 each for two of their heifers, but refused, also \$400 for a 4-weeks-old calf.

THE OREGON DAIRY COUNCIL DOING MUCH GOOD

The Oregon Dairy Council is a broad, impartial, non-profit corporation, whose aim and purpose is to encourage, promote and advance every branch of the dairy industry of the state of Oregon and the North-

west. Its directorate and membership, representing all dairy interests, work unselfishly and without remuneration in behalf of a larger public appreciation of milk and dairy products, and their hygienic and economic value as foods.

We recognize the larger use of dairy products as essential to the welfare of the human race; as necessary in the maintenance of the present advanced position of the American people, and as a requisite to further advancement or large achievement.

It is the purpose of the Oregon Dairy Council to assist and encourage the production of high quality stock and dairy products of uniform and widely recognized standard, and to improve production, distribution, marketing methods, and general conditions.

Our work is largely, although by

no means wholly, educational. It does not duplicate or conflict with the activities of other existing dairy organizations. It is our purpose to assist and co-operate with such organizations uniting all interested units in the cause of larger demand and increased use of milk and dairy products.

The Oregon Dairy Council invites larger co-operation with schools, libraries, child welfare societies, women's clubs, parent teachers' associations and similar organizations since with aims in common and with our facilities for service enlarged and made permanent, we welcome additional opportunity to impress so strongly upon the mind of every resident of Oregon the fact that "milk is our greatest productive food," that not a single family or individual

(Continued on page 4)

FOUR FULL SISTERS—GREATEST IN THE WORLD



1—ST. MAWES SUSY 219991 873.63 lbs. fat.
2—ST. MAWES BLOSSOM 229066 713.5 lbs. fat.
3—SUSY'S TWIN MAIDEN 262409 673.79 lbs. fat.

The above picture shows the four highest record Jersey full sisters in the world and their breeder, Ed Cary Carlton, Oregon.

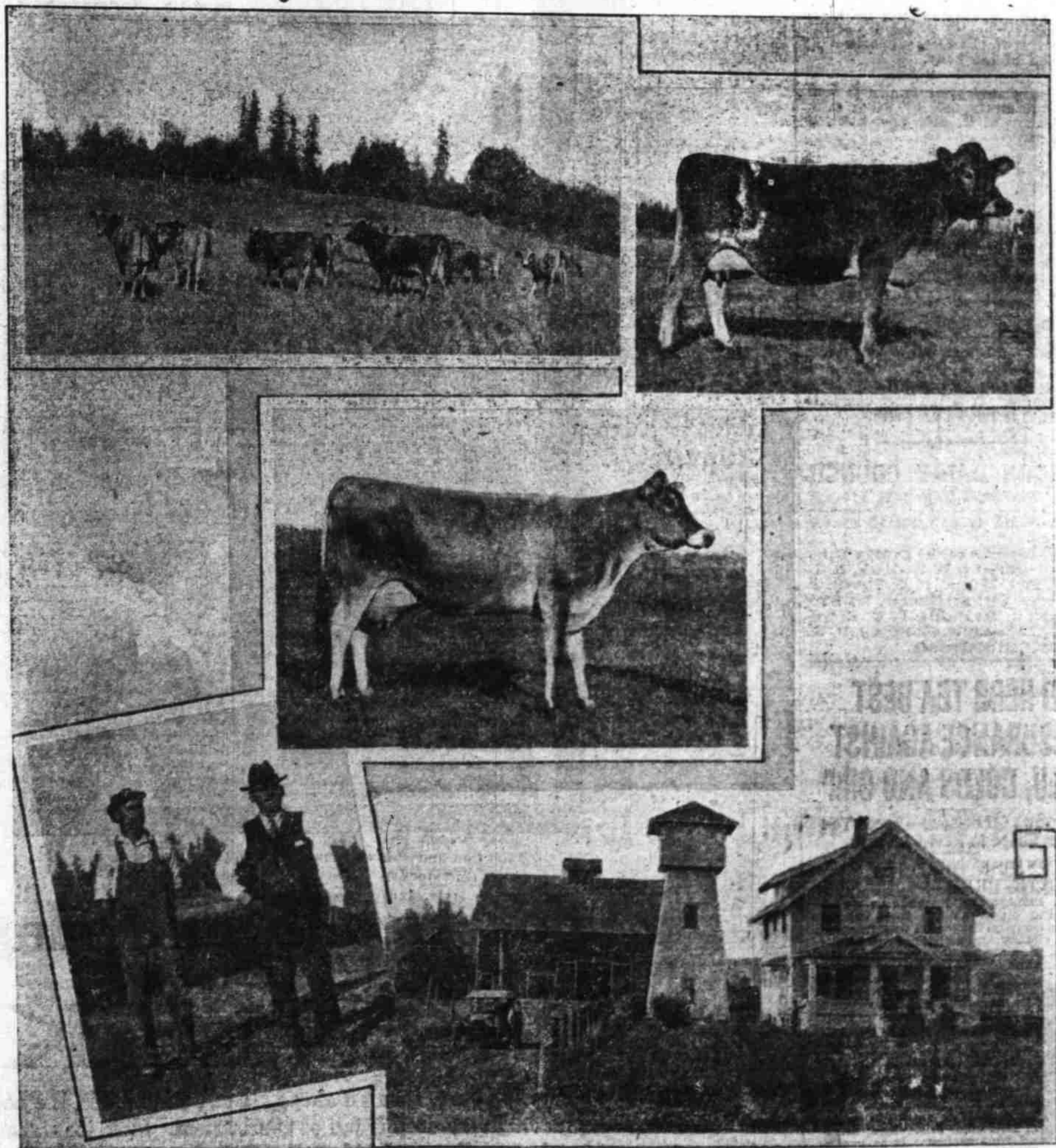
Their average butter fat record of 728 lbs. exceeds that of any other four full sisters by nearly 100 lbs. These were bred, owned and developed by Ed Cary, Carlton, Oregon. Persistence in production and persistency in reproduction are two things that make dairy production profitable and breeders famous. It was this persistency that has made Ed Cary and his herd famous. A high producing daughter is a credit to any sire and dam, but when this happens four times from the same mating it

adds to the value of each. The mother of these four cows, Susy of Forestdale, lived in the days when little attention was given to records, hence we do not have any official record from her but she was a heavy producer. In addition to the four full sisters mentioned, Susy of Forestdale has another daughter, Susy of Forestdale 2d. She is the dam of St. Mawes Poppy and St. Mawes Zoe, St. Mawes Poppy having an official record of 952 lbs. of butterfat in one year, champion cow for 1916, and St. Mawes Zoe, a record of 685.3 lbs., which was the junior 4-year-old record when made. St. Mawes Susy, the highest producing of the four full sisters, with 872 lbs. fat, has

three daughters with records of 774, 698 and 478 lbs. butterfat respectively. St. Mawes Blossom, another one of the four sisters, with a record of 713 lbs. of fat, has two daughters with records of 685 and 562 lbs. of fat respectively. St. Mawes has 20 daughters in the Register of Merit, including the above. His daughters have higher average butterfat records than do the daughters of any bull having 20 or more tested daughters.

Mr. Cary sold a part of his herd at auction on June 16 last and those that he sold of his own breeding averaged \$1199.70 each, one cow going to F. A. Doerfler, Silverton, Oregon, for \$5100.

NEW WORLD'S RECORD JERSEY



The center of the above picture is Lulu Alpha of Ashburn 375710, who has just completed a year's record of 800.08 lbs. fat, 13668.47 lbs. milk (world's Jersey record for age)—the upper picture at left is a pasture scene on the J. J. Van Kleeck & Son's Farm, Beaverton, Oregon—upper right picture, Clara Glen 371134—lower pictures, J. J. Van Kleeck and son Ivan (who cared for cow during test) and the Van Kleeck home.

A MILK SURVEY FOR ALL THE LEADING CITIES OF OREGON

A milk survey is being made in all the larger cities and towns in Oregon.

Salem is to be included.

This work is being done by the Oregon Dairy Council, an educational council to further the use of milk and dairy products. The work is progressing rapidly and follow up work is now being done by the parent-teacher circles and clubs.

This survey was made in Portland last May, through the courtesy of Superintendent Grout, and it was found that over 5702 children in the grade schools, under 14 years of age, were receiving no milk.

The women's clubs and parent-teacher circles have been spreading information about the food value of

milk, giving programs and teaching the mothers the need of milk for their growing children as well as using it in cooking, etc., for the other members of the family. Some children who say they do not like milk are being given milk in a new form. A little sugar or vanilla may make a child like it, or it may be used in cooking when a child will not take milk to drink.

In most of the rural districts, and even in many districts where there is plenty of milk, the record shows that over one-third of the children do not drink milk.

Following is a partial report of the milk survey, compiled by Edith Knight Hill, secretary of the council, who has charge of the work:

County	Town	School	No. in school	No. who get milk
Benton	Philomath	Philomath	175	59
Benton	Alsea	Alsea School	120	30
Benton	Corvallis	South	220	71
Benton	Corvallis	North	245	71
Benton	Corvallis	Central	278	109
Clatsop	Astoria	Grade Schools	2094	605
Clatsop	Seaside	Seaside Schools	282	74
Coos	Marshfield	Marshfield Grades	693	265
Coos	Bandon	Bandon Grades	324	92
Coos	Powers	Powers High	190	21
Coos	Powers	Powers Grades	297	80
Crook	Prineville	Prineville	200	86
Jackson	Medford	Washington	319	103
Jackson	Medford	Jackson	109	34
Jackson	Medford	Roosevelt	126	43
Jackson	Medford	Lincoln	303	107
Jackson	Ashland	Hawthorne	290	100
Jackson	Jacksonville	Jacksonville	193	21
Jackson	Rogue River	Rogue River	90	30
Jackson	Phoenix	Phoenix	75	30
Lake	Lakeview	Lakeview	195	76
Linn	Harrisburg	Harrisburg	151	57
Linn	Lebanon	Lebanon Dist. 16	366	137
Marion	Mill City	Mill City	235	94
Morrow	Heppner	Heppner	295	62
Morrow	Gene	Gene	295	62
Morrow	Lexington	Lexington	192	27
Morrow	Boardman	Boardman	65	34
Umatilla	Pendleton	Lincoln	246	76
Wasco	The Dalles	West End School	52	19
Wasco	The Dalles	Union St. School	284	115
Wasco	The Dalles	Whittier	295	95
Washington	Hillsboro	Hillsboro	469	151
Washington	Forest Grove	Lincoln	193	62
Washington	Forest Grove	Central	193	71
Yamhill	Amity	Zook	185	58
Yamhill	Amity	Junior High	42	19
Yamhill	Amity	Amity Grades	98	23
Yamhill	Lafayette	Lafayette	82	28