Pep and Progress Pages

"MILLIONAIRE MILK" FROM GOATS IS ATTRACTING WIDE ATTENTION IN THE WHOLE COUNTRY; GOAT BOOM COMING

The Extremely Interesting and Scientific Discovery That Saved the Life of Baby Barbara Soper of Chicago and Started a Boom for Milk Goats Among the Rich People Throughout the Middle West—Oregon Milk Goat Industry Is Bound to Boom.

(Portland Journal)

The little granddaughter of Millionaire Charles A. Stevens, Chicago, was dying—of starvation.

There was lack of food—the most expensive and delicate food, prepared by the combined efforts of imported chefs, expert dieticians and doctors.

The trouble was that little Barbara Soper couldn't digest any of it.

From the moment she was weaned, the child had suffered from an extremely delicate stomach. She was otherwise normal and healthy, but the indigestion became progressively worse and threatened her life. Her immensely wealthy family spent a fortune in fees to specialists. They tried all sorts of diets, boiled milk, cultured milk, prepared medical "foods." They were all a failure.

Then, one day, a friend from the West said to Mr. Stevens, "Why don't you try goat's milk?"

The idea astonished Mr. Stevens, but he was in despair and willing to try anything. He immediately telegraphed for three finely blooded Toggenberg milk goats, bred in southern California. A week later the goats were grazing on the lawn of the palatial Stevens home (to the amazement of all the neighbors) and a few days afterward they heard, with even greater surprise that little Barbara Soper was getting well—drinking goat's milk—digesting it perfectly.

And subsequent experiments have proven the amazing fact that the milk of the humble goat is not only superior to cow's milk, for certain diet purposes—but that it is richer in butter fats, proteins, calories, and in practically all food values.

The extraordinary story spread rapidly. The enthusiastic Mr. Stevens bought a whole flock of seventy goats, which he distributed among his friends. Today it is more "fashionable" to keep a goat than a cow in the exclusive millionaire colonies of the Middle West.

Analyses and experiments have resulted in the discovery of things about goat's milk that you would never dream.

Here are some of them:

1. Goat's milk is the only practically available animal milk which is alkaline in its reaction. Human mother's milk is alkaline, but cow's milk is acid. For this and other reasons, goat's milk is nearer like mother's milk than any other liquid produced by nature or the dietician's laboratory.

2. In goat's milk, the butter-fat which is suspended in all milk in mulsion, (that is, in globules of oil which do not mix with the water) is in much smaller globules than in cow's milk, and is more easily penetrated by the juices of the stomach. In the case of cow's milk the action of the stomach under some conditions will throw the large fat globules against the wall of the stomach where they are held, more or less incapable if digestion. But the very small fat globules of goat's milk, held in a more perfect emulsion, are more quickly digested by the delicate stomach. This one characteristic, which is purely mechanical, may mean the difference between life and death for a baby or invalid.

3. Goat's milk is richer than cow's milk in calories and in most of the individual lacteal foods of which milk is composed. Here are official comparative figures from a series of analyses made by the Bureau of Chemistry of the U. S. Department of Agriculture:

	Cow's Milk	Goat's Milk
Water	87.27	85.71
Fat	3.64	4.78
Lactose (Sugar)	4.88	4.46
Protein	3.55	4.29
Casein	3.02	3.20
Albumen	0.53	1.09
Ash (minr'l salts)	0.71	0.76
Fuel Calories	310.00	364.00

The mineral salts, which has dietetic value, include potassium oxide, sodium, calcium, magnesium, iron, sulphur, phosphoric acid and chlorine.

4. Goat's milk is absolutely free from tuberculosis germs. Goats themselves are practically immune from tuberculosis, and their milk is a natural "enemy" of tubercular germs.

5. For some unknown reason goat's milk forms a smaller and tenderer curd when it is mixed with the gastric juices, and consequently is more easily assimilated.

Many people are prejudiced against goat's milk because they believe it has a "strong taste." If you have traveled abroad and have tried a glass of goat's milk out of curiosity, in some mountain village of Italy or Switzerland, the chances are you found that it tasted "exactly like a goat smells"—which is pretty bad.

But you will be surprised to learn that goat's milk need not taste that way. The characteristic "goat" odor is a gland odor peculiar to the male of the goat species alone—the justly maligned "billy goat" of the comic newspaper. A clean female goat, if she is not allowed to associate too much with the males of the family, has no "goat" odor or taste. If the female goat, however, lives in the same barn with the he-goat she absorbs his odor and it gets into the milk. But if she is kept strictly apart, the milk has no "goatish" taste at all.

Cow's Milk All Right

Do not make the mistake of getting the idea from these statements that there is "anything the matter" with cow's milk. Cow's milk is an ideal food for the normal stomach. It is probable that goat's milk will never supersede it for general use, and there is no reason why it should. Good cow's milk is one of the finest things you can possibly drink, if your stomach is normal, and in many cases it is the ideal food for babies and invalids.

But there are cases in which cow's milk cannot be digested—cases in which it is positively harmful—and for some of these goat's milk has great dietetic value.

The case of Barbara Soper, in Chicago, is by no means a unique one. Drs. Sherman and Lohnes, of Buffalo, trying a goat's milk diet on 18 children, all of whom suffered from digestive troubles and did not thrive on cow's milk or prepared foods, found that in 17 out of the 18 cases, the goat's milk produced favorable results. In the 18th case, the goat's milk diet not only failed to produce benefit, but even proved slightly harmful, and another diet was substituted.

The majority of leading American physicians are divided in their opinions on the superior value of goat's milk as a diet for invalids and babies in general, but agree that there are specific cases in which it is highly beneficial.

"Millionaire Milk"

It is a peculiar fact that goat's milk which is one of the chief foods of the poor in many mountainous countries of Europe, is genreally used in America only as a dietetic luxury for the rich.

The only exception in this country is the Pacific coast, where goat raising for milk purposes has become a recognized industry, and where herds numbering thousands bred from the finest Swiss and German stock, roam the hills and make big profits for their owners.

The best quality goat's milk brings as much as 80 cents per quart in New York. In southern California it is only a little more expensive than cow's milk.

The experience of Charles A. Stevens' granddaughter in Chicago and the adoption of milk goats as a sort of "fad" by many rich people of the middle west—a fad behind which there is sound common sense—has created a more widespread public interest in the possibilities of the goat in America than many volumes of learned technical writing, and the time may come when the humble goat will become as important a part of the livestock of every prosperous American farm as are pigs, cows and chickens today.

Oregon Has 3000 Already

There are already 3000 milk goats in Oregon—or there were a year or so ago—and there are no doubt more now, for the industry has been growing. With the great interest that has been worked up in California, and now this fad of the millionaires of the middle west spreading, the Oregon milk goat industry is bound to boom.

Portland has many milk goat dairies. Salem has several; and there will be more.

Watch the milk goat industry in Oregon grow. You will soon be eating milk goat cheese, milk goat butter, milk goat condensed milk—everything in which the milk of the cow is now used.

JEWEL

Saanen doe belonging to E. E. Woods, 700 North High street, Salem, Ore. Jewel gave 6 quarts a day of milk last year, on dry feed. This cut shows Jewel when she was a yearling. She is now 3 years old.

IT WILL BE A BIG FRUIT YEAR HERE

Timely Rains Would Have Made It a Much Larger Fruit Year, However

The Salem district is going to have a bg fruit year, notwithstanding the lack of timely rains—the "usual June rains."

Strawberries were cut short by dry weather; loganberries are being cut short in some sections; but apparently in other sections there will be a normal season in length, notwithstanding the rain shortage. The conditions are spotted; for what reasons no one has yet ventured a guess.

The canneries in Salem expect to run on loganberries two more weeks after this week; till the first of August. Then there will be a slack time in some of the canneries, but not for long, for the evergreen blackberries will be coming on, and the pears.

Immense Peach Crop

An immense peach crop is coming on. This is ideal peach weather. Hon. Alec La Lollette and his sons are said to be looking forward to the harvesting of around 100,000 boxes of peaches—the largest crop they ever had.

The Oregon Growers' Cooperative association is arrangaing to ship 100 cars of peaches for their grower members, mostly to the fresh fruit trade.

This district is going to harvest its biggest peach crop ever, beginning around the first of August.

It will be an ideal year for the canning of peaches, by the housewives all over this region.

Miscellaneous Fruit Items

The Oregon Growers' Cooperative association shipped its last car of cherries yesterday, Lamberts and Bings, some fine fruit. It went to Los Angeles.

There will have to be a campaign for spraying Lambert and Bing trees this fall, to head off the cherry worms. This will admit of larger fresh cherry shipments hereafter.

The balance of the crop of cherries of the Oregon Grower members will be dried and canned.

Loganberry harvest is now in full blast. In some sections the harvest will end soon, owing to the continued dry weather. Others expect a normal picking season. The crop will be shorter than expected; but larger than was predicted a little later. It may be 80 per cent of a crop.

There will be more pears than last year. This will be especially true of the southern Oregon districts. The quality will be as good or better than last year.

The apple crop looks good. There will likely be more apples in this district than last year; and of a much better quality, generally. The present outlook is fine.

As to prunes, there will be the largest crop ever grown in this section, and the best. That is the present outlook. There may be 70,000,000 pounds harvested in the Salem district, running into Clarke county, Wash., if there are enough pickers to be employed and enough dryer space to take care of the whole crop.

The Oregon Growers' Cooperative association people are still shipping apricots from The Dalles district—sending them all over the western country, and into Canada.

Walnuts Galore

The 8000 acres of walnut orchards in the Salem district will prodnuce much the largest crop ever harvested in Oregon. The trees are loaded, in many cases to the breaking point, and the limbs have to be propped up. This is the case all over the district. The walnut crop will bring in a lot of money; there is a good market for Oregon walnuts. They are easy to sell.

The walnut acreage grew last year to the limit of the number of nursery trees available. It will be the same this year, and no doubt for a number of years in the future. The walnut industry is bound to be one of the greatest industries. We should have ten times the present acreage, and then some.

There is no report available now on the prospective filbert crop, but the trees the writer has seen appear to be well filled. What is true of the growth of the walnut acreage is also true as to the filbert acreage in this district.

MILK GOATS HAVE SAVED BABIES' LIVES

(Continued from page 2)

There is also the Nubian or Anglo-Nubian breed, from England; the Alpine breed from France and the Maltese and the Spanish, all found in the dairies of California and Oregon; and the native nondescript Mexican goat, and many others.

The Sannens of Mr. Woods are good milkers. Jewel, one of his older does, gave six quarts of milk a day last year. Jewel is insured for $250; that is, her life is insured for that amount.

Sibyl, 7819, purebred Saanen, belonging to Mr. Woods, gave five quarts of milk when she was two years old.

Mr. Woods has raised his kids mostly on cows' milk, because the demand was so great for the goats' milk that he did not have enough for the kids. He has been receiving 35 cents a quart at the dairy for the goat milk, and 40 cents delivered. Goat milk in Portland for a long time sold as high as 60 cents a quart, and in Chicago it is selling now at 80 cents a quart or better.

Mr. Woods says you can keep nine to ten goats on the feed of one cow. He says his goats do not cost him more than 5 cents a day each for feed; that the United States department of agriculture puts it at 10 cents a day; but Mr. Woods says this is higher, on the average, than it costs to feed milk goats.

He declares that there is more money in the milk of eight to 10 goats, even though they average not more than two quarts a day each, than can be made from the milk of any cow.

The Big Future

After the present boom in milk goats shall have passed its crest, when the furnishing of purebred goats for introduction stock shall have been developed to its full proportions in Oregon, as it is bound to be developed; however, the big thing in the milk goat industry in the Salem district will be the making of cheese, of the Roquefort and Neufchatel varieties. This country is now importing from foreign countries 75,000,000 pounds of cheese annually from foreign countries. This is a branch of the industry that ought to be developed here soon. However, more under this head in another part of The Statesman of this morning, and in future issues.

EVERY PRUNE MAN SHOULD READ THIS

Discussion of the Cause of "General Debility" of Some Prune Trees

Editor Statesman:

Last spring, the latter part of April, when thrips first made their appearance in the Italian prune orchards of Liberty and Morningside, a type of bud injury was observed by Mr. Kinman, Mr. Chas. Ratcliff and myself, that could in no manner be traced to thrips infection. This injury and its possible and probable causes are discussed in the following letter by Prof. Wait to Professor Borss, which the latter has kindly forwarded to me.

In many instances the trees of the Italian prune which showed the most bud injury at Morningside were young and vigorous trees which had made a most satisfactory growth during the summer of 1921. At first observation it seemed as if the injury was confined to the fruit buds only and that the leaf buds were pushing out with normal vigor; later, however, many of these trees manifested symptoms of "general debility" and have failed to make any growth this season. At Liberty the injury was mostly confined to old trees of less than normal vigor. The enclosed letter from Prof. Waite ought to be read by every prune grower in Oregon. Very truly,

S. H. VAN TRUMP,
County Fruit Inspector

Letter of Prof Barss

Mr. S. H. Van Trump, County Fruit Inspector, Salem, Oregon—Dear Mr. Van Trump:—I thought perhaps this letter of Professor Waite's, which I am enclosing, would be of interest to you. I agree with Professor Waite that probably the dry weather of last season, accompanied perhaps by other conditions affecting the nutrition of the trees, was responsible for the trouble, as we were not able to secure any evidence that any sort of parsitic fungus was present. Sincerely yours,

—H. P. BARSS,
Plant Pathologist,
Oregon Experiment Station
Corvallis, Or., July 7, 1922.

Letter of Mr. Waite

United States Department of Agriculture, Bureau of Plant Industry, Washington, June 30, 1922.

Fruit-Disease Investigations:

Prof. H. P. Barss, Plant Pathologist, Oregon Agricultural College, Corvallis, Oregon—Dear Prof. Barss:—I regret that I have neglected answering your letter of May 12, about the dropping of winter buds of Italian prunes. About the time your letter came we received a set of Italian prune specimens from Oregon sent in by Mr. Kniman. These specimens did not show the gumming fungus or any parasitic organisms and were pretty dry and stale when received so that we could not learn anything definite from the specimens themselves. They gave negative results on microscopic examination and we therefore had to fall back on chemical, nutritional or climatic conditiins to account for the trouble. Not knowing exactly what these conditions were, I will have to discuss the matter on general grounds. There are two groups of causes as above suggested. Parasites and environment.

A common cause of the failure of winter buds of stone fruits on the Pacific Coast to develop is the work of the gumming fungus, Coryneum Beijerinckii (California peach blight.) This fungus, as you probably know, causes immense damage to peaches in California and sometimes to apricots, prunes and plums. It also has done a good deal of damage in the Ashland district of your state. It is controllable by fall spraying with Bordeaux mixture. It begins its work in California early in December and reaches its climax about blossiming time in the spring.

So far as we know, prunes in pour state are not troubled with coryneum, but you could doubtless identify it if you got hold if coryneum material.

The other cause of failure of prunes and certain other types of plums and cherries and also occasionally peaches, consists in a peculiar type of winter injury. This occurs in both the east and west. We have it on cherries in certain parts of the east. I can perhaps describe it as a "stunning" of the active organ if the flower buds by which they are not necessarily killed, but which results in their refusal to respond to spring growing conditions and, as you have observed, frequently abscision of the entire bud at the base of the pedicel. There is a dormant bud-killing in which the blossom bud within the bud scales is found to be visibly blackened and dead upon slitting with a knife. In another stage the pistil is found to be dead, but without the other floral organs being killed.

Usually in the case of cherries in the east, and occasionally in the case of peaches, these buds hold on until spring growth when the abscicion layer forms and drops them off. It is frequently observed both in cherries and plums that when the buds begin to swell in early spring the affected buds will not swell, being rapidly differentiated from the good ones. On the other hand sometimes certain varieties on certain trees, or certain branches, particularly in cherries, will have all their buds failing. Probably you know I have given a good deal of attention to winter injury, and this is one of the peculiar types of winter injury which, like many other types, is undoubtedly not due to straight cold, but to nutrition conditions which profoundly affect the organs and make them act in an abnormal way.

Sometimes, of course, we lay these peculiar effects of cold to warm spells and slight growth which have made the organs or tissues susceptible. The way this kind of thing occurs has led me to think that in some cases it goes back to abnormal heat and drouth from a previous summer affecting the foliage, the production and movement of food ma-

(Continued on page 4)

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