

# Six Tons of Alfalfa per Acre Harvested on Farm at Aurora

## Austrian Peas Also Do Well Flax Sown Early Suffers, Says Bradt; Pest Is Making Inroads

By C. GENEVIEVE MORGAN  
Austrian field peas have been an excellent paying crop on the E. E. Bradt farm, located on the highway a short distance from Aurora, but all in all, it's hard to beat alfalfa for a general farm crop, declares Bradt.

Last year he harvested six tons to the acre in three cuttings, and in the first cutting this year the alfalfa averaged three tons and he expects to get about the same, three tons, to the acre in the second cutting which has just been made.

Bradt devotes his 266 acres, not all of which is cleared, to general farming, and in recent years the commercial crops have been clover, wheat, peas and flax. He raises some goats, using them largely for clearing pasture, and some sheep. A tractor and three horses handle the farm work.

**Rotation Is Secret**  
With three tons of alfalfa to the acre an excellent yield, even in the Willamette valley, Bradt has no means to improve the soil except crop rotation.

Good crops are the rule on this farm, in spite of the fact that no commercial fertilizers, lime nor irrigation have been utilized. Part of the soil build-up came in the years when he grew a lot of potatoes, this serving as a cover crop. His practice in the fall and to plow it up in the spring and put in potatoes. However, general conditions developed against potato production, and he quit this crop four years ago. Clover and peas chiefly furnish the soil building values now.

**Worm Insects Flax**  
Bradt, a flax grower for the past eight years, will start cutting the 1937 crop this week. Last year his flax went No. 1 all through, but this year because he got it in early, on March 1, the cold late rains helped work havoc and as a result his crop will not make the 30-inch height required of No. 1 flax, while the crops which went in considerably later in the Aurora and Canby areas will harvest an excellent yield with some producing flax 40 inches or better in height.

His flax goes to the Canby cooperative plant, and in his rotation scheme he tries to place it on the clover sod each year but this year this was not possible as clover was dried out by drought after the planting time last year.

"He reports that for the first time, a small green worm showed up in the flax just before blossom time, and virtually stripped the heads.

A similar experience with flax this spring is reported by Mrs. Blanch Brown, postmistress at Hubbard who is directing operations on the ranch managed for so many years by her husband, the late Waldo F. Brown. She describes this flax pest or grub as about a quarter inch long and says it fed on the top of the stalk until the field on her farm looked like it had been swept by fire.

**Change Is Advised**  
Advice to Mrs. Brown from the state college, she reports, were to have cut the flax before it reached the flowering stage (which usually just precedes flax) and in turn to have flax follow the clover. This move was urged, Mrs. Brown says, because clover, vetch, field peas and potatoes are known hosts of the grub or worm that appeared on her flax this season.

Field peas on the Bradt crop will be good this year, though the acreage is not so large as usual. Harvesting of this 19-acre crop will also start the coming week. These will run an estimated ton to the acre, compared to a general average of around 1400 pounds on peas.

Under usual weather conditions, Austrian peas are planted in the fall, but those that Bradt planted last fall froze out during the unusually severe winter. The average bearing harvest he sowed this spring, in February, and prolonged spring rains helped the crop materially.

**Harvests With Mower**  
Field peas, sown with a grain drill, are cut with a mower and put in rows with a windrower. Depending upon the weather, the crop is treated as quickly as possible against the pea weevil, the scourge of this farm crop.

Dusting against the weevil is carried on about the time the crop comes into blossom, the dust being blown on with a blower set on an old car. Peas are treated again after they are cut and before they are cleaned. A combine with pick-up is used to thresh the crop.

Bradt—who came to this farm 19 years ago when it was even more barren of trees and shrubs than Mother Hubbard's cupboard of food—has been growing Austrian peas for about as long as any farmer in that section. He finds production costs are not greater than for grains. (About the once-barren farm: The Bradts have developed a fine home site, trees, hedges and shrubbery, and a 19-year-old family orchard that is a splendid sight to behold.)

Clover planted for seed this year didn't fill, but even so it is making a good hay crop. No sheep were put on to clip the field this year, so this process, to insure a

## Grangers' Column

MONMOUTH, July 16.—Despite the busy season, the last grange meeting drew out a crowd of about 40 for the noon time dinner and afternoon program.

Report was made that of 370 granges in the state, Monmouth grange was one of seven which attained the coveted classification of a model grange. Much of the credit for this achievement is due Mrs. C. O. Allen, secretary, and it was decided at the current meeting to allot her a salary.

A handsome altar cloth, won as a prize at the state grange, was used Saturday. At the evening meeting, exemplification of the order in third and fourth degree work was given for Mr. and Mrs. Harvey Huntington, Mr. and Mrs. F. W. Lewis and Mr. and Mrs. Hugh Stuart, all of Fort Hill grange, and Mr. and Mrs. Ira Ray of Monmouth.

VICTOR POINT, July 15.—Mrs. O. W. Humphreys and daughter, Miss Thelma Humphreys, were home hostesses for the July meeting of the Union Hill Home Economics club Wednesday afternoon.

Mrs. Irma Lindquist, Marion county home economics committee chairman, and daughter, Lorna Mae of Butteville, were visitors.

The program, arranged by Mrs. W. P. Krenz, included an article "Why We Celebrate July 4" by Mrs. Myra Fischer; talk on home economics work by Mrs. Lindquist; reading, Thelma Humphreys; contest, "Our National Hymns," won by Mrs. Elsie Tate and Laurel Jo Krenz.

The next meeting will be held at Silver Falls state park August 11, with Mrs. E. G. Neal hostess for an all day picnic meeting.

MACLEAY, July 16.—The monthly invitational grange social evening will be held at the grange hall Saturday, Mrs. W. H. Humphreys and Mrs. C. Perry will serve.

have finished harvesting with better crops than anticipated in most instances. The McKinlay orchards in the hills are later in ripening but will finish picking the first of the week.

**Graduate Demand Exceeds Supply**

CORVALLIS, July 17.—More than three-fourths of the graduates of the Oregon State college school of pharmacy have remained with work directly or indirectly associated with the profession just issued by Dean Adolph Ziefle shows.

Since the school of pharmacy was established 39 years ago, 711 students have been graduated.

Demands for pharmacy graduates the past three years have been greater than the supply, Dean Ziefle says, and every one of this year's graduating class was offered a permanent position. A dozen requests for graduate pharmacists have been received that the school has been unable to fill.

**Silverton Folk Parents**  
SILVERTON, July 17.—Mr. and Mrs. Russell Coomler are announcing the birth of a son, Bruce Alvin, born on July 10. Mrs. Coomler was the former Pauline Henjum.

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larger crop, was handled by farm machinery.

**Develops Pasture**  
One word about Bradt's practice in developing new pasture. On the 20 acres he is bringing in to pasture now, he slashes and burns and then sows the land to grass seed.

The herd of goats, 125 in number, of course help keep the undergrowth down before clearing is complete, which leads Bradt to declare that he keeps the goats to clear pasture for the sheep—for when all is well with the new land, he will go in again more heavily for sheep.

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## Black Rock Folks Moving to Brooks

**Birthday Dinner Is Given to Honor Mrs. Macy; Sturgis Hosts**

BROOKS, July 17.—Mr. and Mrs. Grant Lederer and four children of Black Rock, have moved to Brooks, and are on the farm of her mother Mrs. A. L. Matting. Lederer is recovering from an accident, which caused him to spend three months in a local hospital.

Mr. and Mrs. George Brown had as their guests Sunday, Mr. and Mrs. Elton Shaw of Portland. The Shaws were residents of Brooks 40 years ago, his parents having been proprietors of the Brooks hotel here for many years, and her parents farmed a large acreage south of Brooks.

Mr. Shaw has been employed in the government revenue office at Portland for more than 30 years.

Mr. and Mrs. D. George Cole of Stayton were recent guests of their mother Mrs. A. M. Dullavy. Mr. and Mrs. Edward Hawkins of Oakland, were guests of Mr. Hawkins' mother, Mrs. Mary Hawkins, recently.

Hawkins has taught school in the Oakland city schools for the past eight years.

Returns to Frisco  
Mrs. Agnes Hodge of San Francisco, who has been visiting at the home of Mrs. Matting and Mrs. Kathryn Moseley, east of Brooks, has returned to her home in San Francisco.

Mrs. Lula Macy was honored with a birthday dinner Thursday at her home in Brooks. Present were: the honor guest, Mrs. Macy, Mr. and Mrs. Ralph Wine-land (Mable Macy), Mr. and Mrs. Ray Spencer (Marjorie Macy), Mr. and Mrs. Donald Macy, all of Portland, Mr. and Mrs. John Spence and children of Vancouver, Wash., and Mr. and Mrs. Ray DeRoche (Fairy Macy) and son Tommy of Brooks.

Frank Sturgis Hosts  
Mr. and Mrs. Ben LaChance and sons Ralph and Ben, Jr., of Grand Ronde, Mr. Burk of Oregon City, Mr. and Mrs. H. G.

King, Mr. and Mrs. Howard King and children, Shirley and Bruce King, Mrs. Alice Lynch and J. Tompson, all of Salem, were recent dinner guests at the home of Mr. and Mrs. Frank Sturgis.

Mrs. Kathryn Moseley, who has been in Los Angeles and San Diego, the past three months, has returned to Brooks.

Born to Mr. and Mrs. Wayne McNeff, Wednesday, July 14, a baby girl. This is their first child. Mrs. McNeff was formerly Evelyn Moisan, before her marriage.

**Laurel Social Hour Club To Hold Annual Vacation Picnic on Tuesday Night**

KINGWOOD, July 17.—Members of the Laurel Social Hour club with their families and invited friends will hold their annual evening picnic, Tuesday, July 20, on the Glenn Adams lawn. A 6:30 o'clock club supper will be served.

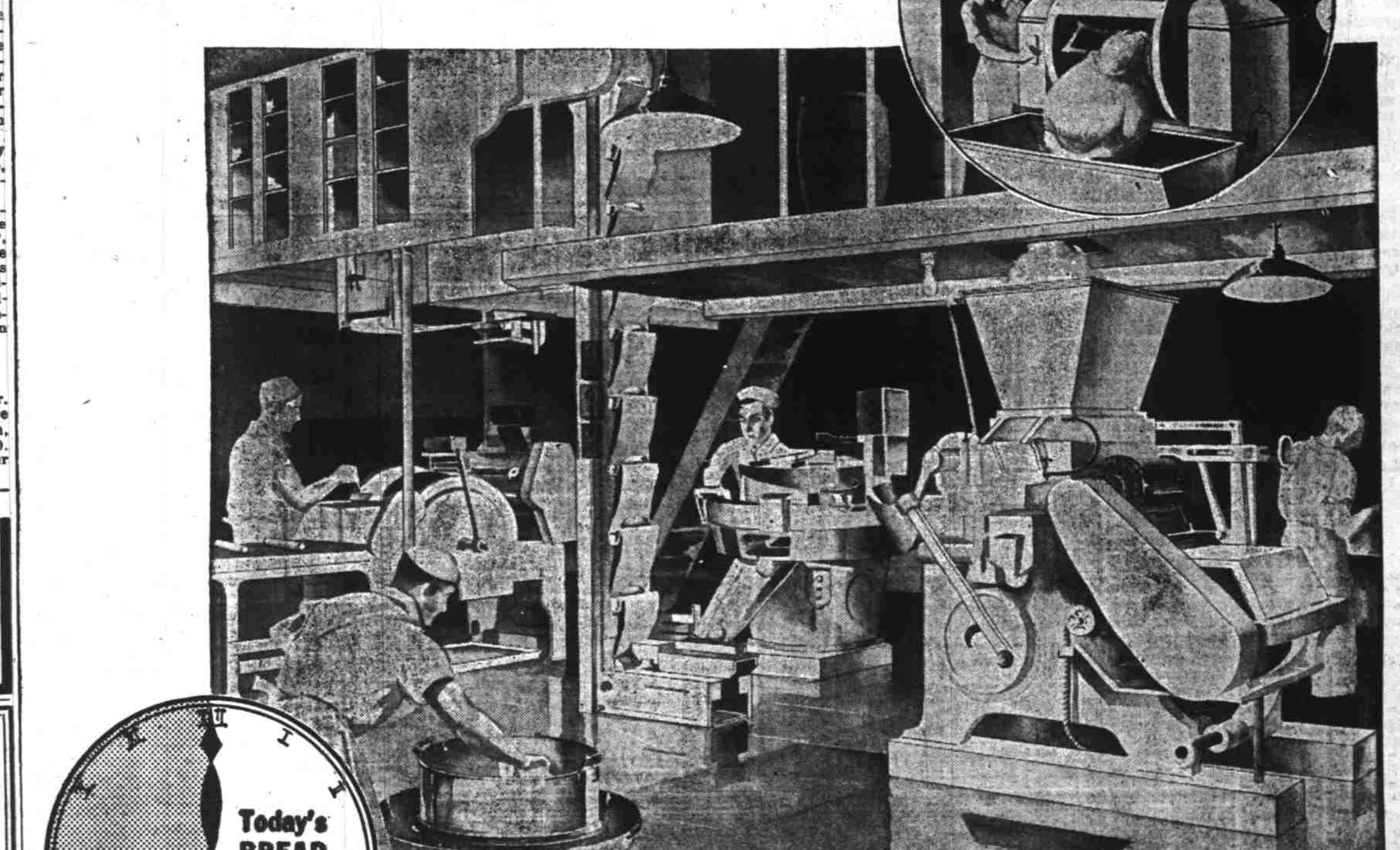
Avery L. Applewhite of San Diego, Calif., former Kingwood resident, is here attending to business interests.

Rev. J. N. Burdell of San Francisco, a former pastor of the Methodist church here, was an overnight guest recently at the home of Mr. and Mrs. Jacob Mauser. Rev. Burdell was en route to Seattle.

AMITY, July 17.—Officers installed for the Oddfellow and Rebekah lodges here at a joint ceremony were:

Noble Grands, Merle Williams and Miss Lillian Schaeffer; vice grands, Joe Jensen and Mrs. Thelma Rosenbalm; secretaries, John Mahood and Mrs. Beattie Sorenson; treasurers, Glenn Weston and Mrs. Nellie Rogers. Appointive officers: wardens, Robert Rosenbalm and Mrs. Jessie Wood; conductors, P. P. Durant and Mrs. Orpha Glandow; R. S. N. G., Ernest Gibbs and Mrs. Elsie Mitchell; L. S. N. G., Soren Sorenson and Miss Ernestine Frank; inside guardian, John Gibbs and Mrs. Mary Breeding; outside guardians, Charlie Wood and Soren Sorenson; chaplains, Ray Mitchell and Mrs. Vernisha Newby; musician for Rebekah lodge, Mrs. Gertie Richter.

## BENSON'S MODERN BAKERY IN ACTION... producing that good 'Hours Fresher' Banner Bread



The above view shows a section of Benson's newly equipped bakery and a few of the modern machines employed in mixing the dough, weighing and dividing loaves, rounding, proofing and moulding operations, etc., before it is ready for the oven, cooling racks and finally the slicing and wrapping machine.

**Reaches Your Grocer 'Hours Fresher' and Stays Fresher So Much Longer!**

**Today's BREAD BAKED TODAY**

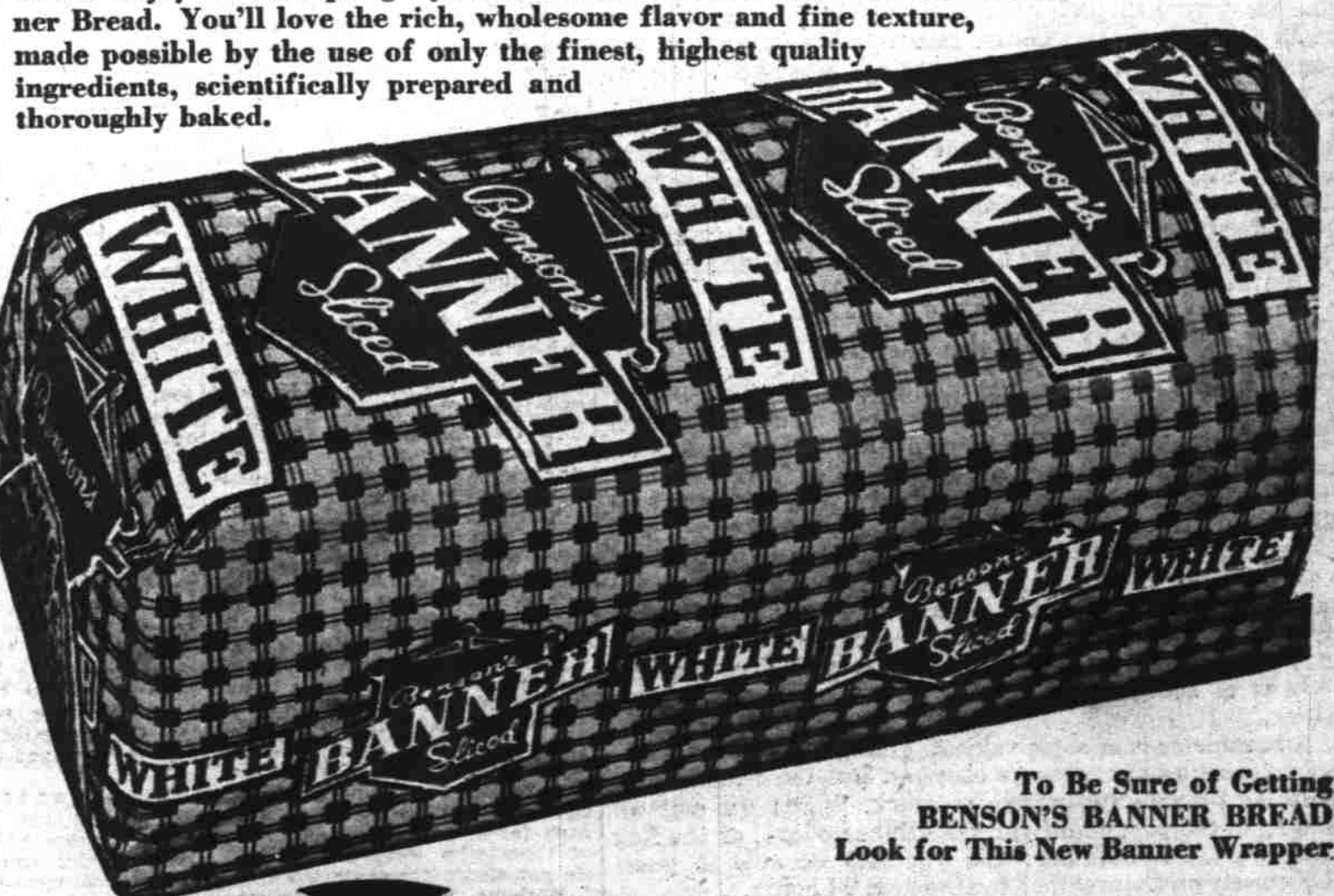
Scientific Baking Methods Insure Uniform Quality!

From the time the flour and other ingredients are weighed into the huge mixing machine, shown in circle above, until the golden brown loaves come out of the modern oven, nothing is left to guess-work. Every operation is timed almost to the second and temperatures are accurately controlled. The result is the same uniformity of quality and flavor day after day.

**EARLY MORNING BAKING GIVES YOU "HOURS FRESHER" BREAD**

Because Benson's Banner Bread is baked just for Salem people and not distributed elsewhere outside the city, today's bread is baked today (this morning) instead of many hours earlier as would be necessary to meet out-of-town shipping schedules.

**TRY BANNER BREAD!**  
Note how much fresher it reaches you and how much longer it stays fresh.



To Be Sure of Getting BENSON'S BANNER BREAD Look for This New Banner Wrapper

# BENSON'S MODERN BAKERY

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