

Molasses from Sawdust Shows Some Promise

Douglas fir sawdust and other wood waste in this region is potentially a source of molasses for hog feeding, but no spectacular savings in feed costs are in prospect yet, according to a report made by members of the animal husbandry department of the OSC experiment station at the recent convention of the American Chemical Society in Portland.

Feeding tests with swine were conducted at Corvallis by W. C. Weir and W. K. Ousterhout of the A. H. department, using wood molasses produced by the federal forest products laboratory at Madison, Wis. The Oregon forest products laboratory cooperated in the experiments, more of which are planned.

With swine, a ration with 15 per cent wood molasses, substituted for molasses, was fed, keeping the nutritive ration the same to compare results of wood molasses and cane molasses.

The 15 per cent wood molasses ration, with or without addition of dried brewers yeast, was eaten well by the pigs and resulted in remarkably rapid gains at a cost of between \$20 and \$21 per 100 pounds gain in liveweight. On the basal ration without molasses the animals gained a little faster and were ready for market two or three weeks earlier, but at no significant savings in feed.

Too much wood molasses was found harmful, as pens fed a 30 per cent molasses ration became unthrifty and gained so slowly that feed costs were too high. Similar results had been previously reported in molasses feeding tests with dairy cows here. Rations with 30 per cent cane molasses brought good gains but at high feed cost.

Flavor tests made by the school of home economics at OSC revealed that meat produced by all the rations was equally good, with no off flavors detected.

Valley Herds Make National Rating

Marion county Jersey herds did rather well this month, according to reports from the American Jersey Cattle club with headquarters in Columbus, Ohio.

The registered Jersey cow, Bravo Fauvic Empress, owned by Mrs. Antoinette Vanderbeck, Mt. Angel, has rated a test dam classification having three offspring with official production records. The cow's tested progeny, with all records computed to a 305 day twice daily milking basis, averaged 10,512 pounds milk, 4.82 per cent test and 507 pounds butterfat. Fauvic Empress has also been given a type rating of Excellent under the Type Classification program of the cattle club. This is equivalent to a score of 90 points or better when compared to the breed's score card, allotting 100 points to a perfect animal.

The registered Jersey herd owned by Herbert S. Coleman, Woodburn, has recently been classified

Willamette Valley Farmer

New and Views of Farm and Garden—BY LEASE L. MADSEN.



The Republican Standard bearers, Governor Thomas E. Dewey of New York and Governor Earl Warren of California, are shown here on the Dewey farm near Pawling, N. Y., as they made plans for the final rounds in the presidential campaign.

A Hazelnut by Any Other Name Is Still a Nut

Whether you say it avellana, fundick, nocciola or moggyro, it is still a filbert, says John E. Trunk, general manager of Northwest Nut Growers, after reading trade and crop reports from European countries.

Several of the foreign names for filberts spring from the same source as the American hazelnut, and in five countries it is very similar. Trunk reports. The Swiss hazelnut, Swedish Hasselnöt, Norwegian hasselnötter, German hazelnuss and Dutch hazelnoot would be recognized by an American.

From the original Latin Corylus Avellana Pontica, or hazel nut, comes the Spanish avellana, Portuguese avela and Roumanian aluna. Avellana is the name given to one of the Northwest's pollinating varieties, with points out.

The French speak of noisettes, which does not refer to the sound when eaten. They also use the term noix-de-filbert. According to Trunk, the word filbert itself is of French origin, and probably comes from St. Philibert, nut grower's

patron saint whose birthday is celebrated August 22, in the peak of the French harvest season. Strangely enough the production of filberts in France is no longer commercially important.

One of the big producing countries, Turkey, calls the filbert a fundik, which has something in common with the Greek fundukia and the Syrian bounduk. Yet Yugoslavia, to be different from its near neighbors, calls them Orasic. This is not Russian, as the Russians use the term leshchina, from which comes the Bulgarian leshnik. With their genius for the unromantic in titles, the English call them cobb nuts, Trunk continues.

Imported Plant Pest Blamed for Troubles

Tighter import barriers on foreign plants are needed to keep out imported plant pests, cause of 80 per cent of the plant losses in this country, Richard P. White of Washington, D. C., told the annual convention of the Oregon Association of Nurserymen held at Portland recently.

"We have too many imported plant diseases in this country now, and we don't want any more of them," White, executive secretary of the Association of American Nurserymen, told the Oregon group. He also told that danger of spreading Japanese beetle in plant shipments has been eliminated by DDT treatment, and that proper grading to insure shipment of only first class stock is very important.

Ranch Ramblings

Shipping beef cattle for breeding purposes from the Willamette valley to eastern Oregon is almost like sending coals to Newcastle. Maybe since the war, with so many things reversed, the latter is being done, too. For certain, the former is, as four registered Polled Hereford bulls went from the Bob Sears ranch, Salem, to Roy Shannon for use at the Dr. L. E. Barrick Ruby Ranch in Jordan Valley. These bulls are of the Woodrow Mischieff 6th breeding the sire of which came from Fort Worth, Texas. The bulls were bred and raised here in the valley. With so much of the valley gone to grass and other forage crops, eastern Oregon might best watch out. After looking over Bob's cattle, the rural reporter wouldn't be surprised if Doc's neighbors out in Jordan Valley wouldn't want some Willamette valley stock, too.

Buchner Bros., Lebanon, grew 11,490 pounds of cleaned Cascade barley seed on six and a half acres, and Leonard Brush, Tangent, got 9,031 pounds on 4 1/2 acres. Cascade, a new six-row barley developed by Oregon experiment station at Corvallis, was tried out in the valley for the first time last year. The farmers who have grown it, and there are a few in Marion and Polk who have tried it, claim it has possibilities for farmers who want a high producing fall barley for feed purposes. Leonard claims that it is no good on poorly drained soil, however, as it tends to drown out.

Paul Shepherd, native of Polk county and now fieldman for the First National bank at Salem, has a new idea in — you can't exactly call it dairying, and you can't exactly call it beefing — we'll have to settle for livestock raising. Says Paul: "It seems to me it would be a good idea if registered cattle were bred to beef bulls for their first two calves. That would give the dairy man an opportunity to prove his cow as a dairy cow and make a little extra on the calves as beef."

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Schroeder Files Poultry Report With Director

A total of 119 commercial poultry raisers participated in the Oregon state department of agriculture's poultry improvement program, and 83 turkey growers took part in the state's turkey improvement plan during the fiscal year, 1947-48, Supervisor Price Schroeder reported to E. L. Peterson, state director of agriculture, this week.

Schroeder recently announced his resignation to accept a position of hatcher and farm manager for Hein's turkey farm, Milwaukee. Schroeder explains that the primary objectives of the poultry and turkey improvement plan are to improve the production, breeding and market qualities of these fowl and to reduce losses from disease.

Schroeder has been assisted by two full-time inspectors and a part-time secretary. Some outside work is hired in checking perfection records. Along with the 119 growers there were 53 hatcheries participating in the plan this past fiscal year. These hatcheries have a total capacity of 2,900,000 eggs. This is a drop of seven turkey hatcheries from last year, which Schroeder explained was due mainly to the fact that several large commercial hatcheries and some small hatcheries did not operate because of the predicted short season.

Guide Issued on Control of Insects

Many of the new insecticides such as DDT, D-3, lethane, parathion and others, can be a big help to commercial flower growers or the homemaker troubled with insects on house plants, says R. G. Rosentiel, assistant entomologist of the state college experiment station in a new circular, No. 436, "Control of Common Insect Pests of Indoor Plants."

A warning to try any new insecticide first on a small scale is given by the author who adds other precautions based on two years of experimentation with these at the college.

More and more dairymen are buying only dairy cattle with proven records or the offspring of cows with proven records.

Grocers Are Taught To Sell Farm Foods

The United States government is currently engaged in an experimental and educational program connected with the handling of foods that it hopes will increase consumption and thereby cut down farm surpluses.

The department of agriculture has already trained 4,300 retail grocers in the proper care and display of fruits and vegetables in courses offered by the United Fruit and Vegetable association. The reports coming back from merchants who attended the courses indicate that their sales have jumped as high as 200 per cent and, on the average, 30 per cent.

Get Rid of Burrs Is Buyer's Warning

This season, as in the past, many shippers of wool have lost good money because the fleeces they sell contain burrs and other foreign matter that result in a reduction of the price buyers will pay.

The wool from a farm flock of average size easily can show a depreciation amounting to from \$10 to \$30, or approximately one-third off the price available for clean wool. It has been demonstrated in recent years that burr-bearing plants of all kinds, including the sturdy burdock, can be destroyed

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