

# WILLAMETTE VALLEY FARMER

News and Views of Farm and Garden —By LILLIE L. MADSEN

## Placing Yule Trees in Water Recommended

By LILLIE L. MADSEN  
Farm Editor, The Statesman

There are things you do to the Christmas tree and things you don't do if you want the tree to stay fresh and the house to stay whole until Epiphany, the proper day on which to remove the tree with ceremony.

A carelessly handled tree is a fire hazard, warns Don L. Rasmussen, Marion County extension agent. The hazard increases each day the tree remains in the house. By Epiphany (which, if you don't recall, is Jan. 6) the fire hazard is considerable, if not properly cared for.

One of the best ways to decrease the fire hazard is to decrease the drying-out of the tree. This can be done best by setting the tree in a container of water or chemically treated water. The container should be refilled every two or three days.

**Buy Fresh Tree**

But even before you set the tree in water, before you buy it, be sure to look at one that is not already dried out. If you have grown your own tree or have a farmer friend who has a tree you may cut—there's a law against promiscuous cutting on farm lands—then don't take it until shortly before Christmas, to insure freshness for the holidays. The trees which have been up two weeks in the home before Christmas just aren't quite right at Christmas time, the time the tree should be at its best.

Ammonium sulphate, a common commercial fertilizer, is one chemical used to treat Christmas trees in past years. The procedure has been to weigh the tree and divide by four. This gives the amount of ammonium sulphate required. For each pound of ammonium sulphate, add three measuring cups of water. After the water is dissolved, set the freshly cut end of the Christmas tree in the solution and allow the solution to be absorbed.

**Water Used**

Many homemakers have had good results by setting their trees in plain water. Rasmussen suggests a No. 10 can size similar container for a 3 to 4 foot tree. A 10 or 12 quart pail or larger container can be used for trees that touch the ceiling. Regardless of the size of the tree or the container, homeowners will be surprised at the amount of liquid absorbed by a Christmas tree during the holiday season. If your container is smaller than the above, you'll have to add water more frequently.

Many stores now stock durable Christmas tree stands that provide a place for water. A survey of Salem stores this week, showed that while the choice was getting somewhat limited, there were still a number obtainable. These come in red or green colors for the most part. Prices vary greatly with the type, the strength and the size of the stand. There were some at 75 cents which did not look too durable. One type (see picture) ranged from \$1.60 to \$2.50 according to size. This was very durable both as to the stand and the container for the water.

**Wood Tubs Good**

Some folk use the redwood tubs, placing a can of water within these. Later a fern or some other potted plant replaces the tree. The tubs are a little more expensive than the regular tree stands, but also they are most attractive.

An amateur carpenter can make his own Christmas tree stand out of scrap lumber if he has the time and inclination. A container can be secured in the center of the stand. This will hold the water and give support to the tree. The use of wires fastened to the tree trunk and the edges of the stand will give added support. Both the wooden stand and the can may be painted red or green just as the commercial ones are. Either type of container may be stored away safely and used year after year. There's even something interesting about getting out the oft-used Christmas things. You lose a bit of the Christmas feeling if you have to buy complete new outfits for the Christmas tree each year. After all, Christmas is so largely a time of memories even to the very smallest in the family.

**Precautions Given**

In addition to keeping the tree in water, a few often-repeated but still timely precautions should also be followed: The electrical lighting system must be in good order. The tree must not be placed near a stove, a heating unit, or open fireplace. Do not light candles on the tree unless you sit right in front of the tree and guard every minute. Place the tree where it will not trap persons in a room if it should catch fire. Finally, if cotton has to be used around the base of the tree, first treat it with one of the fireproofing materials.

And now that you have followed all the precautions, have a Merry Christmas around that tree!

## White Fir Trees Popular for Christmas



White firs are the most popular Christmas trees among persons willing to pay the highest price, report Mr. and Mrs. L. M. Caudle and George Morris who are pictured (left to right). White firs, like those above retail for approximately \$4 each, according to the Caudles and Morris who have sold trees in the valley for eight years. (Statesman Farm photo.)

## Ranch Ramblings

Going to college even helps cows, it would seem. Oregon Excellence Anne, a registered Holstein-Friesian cow, owned by Oregon State College, produced 706 pounds of butterfat in 15,623 pounds of milk, testing 3.9 per cent, to make a record of her own. She is only two and a half years old so she promises well for the future. Her record now averages approximately 22 quarts of milk daily for the period covered by her testing period which was 327 days.

Arthur Bone and his son, Willard are boasting early lambs. They have six ewes and now they have two additional lambs born during the past week-end. While a few lambs have been seen gamboling on what should be the green, lambs are still a novelty for the season—but it won't be long.

Oregon State College has its own travel service for the Christmas Holidays. Students driving home for vacation list their travel plans in the file service which matches riders with drivers. The driver students state how many passengers they can take and how expenses are to be shared. Students needing rides can register their wants and make contacts with the driver going to their home county.

Cards are maintained for each of the 48 states. In Oregon, three sections are set up—eastern, northwestern and southwestern.

Great plans are being made for the Western Oregon Livestock Association to meet Jan. 19-21 at Coquille, reports Harry Lindgren, secretary. There isn't a livestock meeting held in the valley—and there have been many held for the past month—at which the meeting isn't announced. Usually as many, if not more, attend from the Willamette Valley than from elsewhere. Efforts are already underway to bring the 1954 association meeting to Salem.

Topics to be discussed at this year's meeting include increased brand inspection in Western Oregon and tax equalization between agricultural and timber lands. Livestock and pasture problems as observed by Harry Schoth, Corvallis, on his recent trip to Europe, will be reported upon. Two other speakers are Harry Stearns, president of the Oregon Cattlemen's Association, and Gerald Stanfield, president of the Oregon Wool Growers Association.

Top herd of the 35 herds tested in Linn County this past month was the 28-cow Guernsey herd owned by Fennie and Arletha Cooper of Lacombe. This herd averaged 847 pounds of milk and 43.28 pounds of butterfat. Second high was Lee Foster's herd of 49 Jerseys at Halsey averaging 727 pounds of milk and 41.34 pounds of butterfat.

High 10-month record for three-year-olds went to Mack Hamby, Jefferson. Hamby's Jersey cow produced 11,258 pounds of milk and 584.7 pounds of butterfat. Top two-year-old was Tillie, a Jersey, owned by Gale Walker, Scio. Tillie produced 10,741 pounds of milk with 614.6 pounds of fat.

## Farm Calendar...

Dec. 30—Mt. Angel Creamery Patron's meeting.  
Jan. 13-14—Oregon Dairyman's Association, 59th annual meeting, Withycombe Hall, Corvallis.  
Jan. 19-20—Western Oregon Livestock Association, Coquille.  
Feb. 6-16—19th annual home and garden pilgrimage to Mexico City, sponsored by Texas Garden Clubs, but open to everyone.  
Feb. 23-25—Oregon Farmers Union meeting, Salem.

## Marion County Dairy Herds Produce High

Forty-four Marion County dairy herds on standard milk test produced in November nearly a million pounds of milk containing 24 tons of butterfat. The average cow tested gave 610 pounds of milk and 31.9 pounds of butterfat. There were 1,400 cows on test and 210 of these were dry.

Harley McCannott tested the high herd at Woodburn, that of H. Mikkelsen and Son. Their 33 Jersey cows averaged 44.8 pounds of butterfat and 686 pounds of milk. D. C. Brock's 10 Jerseys at Salem were next with 43.7 pounds of fat and 658 pounds of milk.

In third place was the 52-cow Jersey herd of Frank Gratsinger, Gervais. This averaged 39.8 pounds of fat and 650 pounds of milk. Buford and Orville Brown's Jerseys, Woodburn were fifth. They had 38.3 pounds of fat and 796 pounds of milk. Felix Miller, Jefferson, was sixth at 38.3 pounds for 22 Jerseys, and W. H. Brandt, Silverton, seventh, with 28 Guernseys at 37.8 pounds. Eighth place went to Leta and Floyd Bates' Jerseys averaging 37.1 pounds of fat. Ninth place went to Elton Watts, Silverton at 36.5 pounds of fat from 16 Jerseys, and tenth to Leonard Hudson, Silverton, with 28 Jerseys averaging 36.3 pounds.

Top individual in November belonged to C. J. Berning, Mt. Angel, Holstein No. 41, producing 1,890 pounds of milk and 98.3 pounds of butterfat. Frank Gratsinger's Jersey, Sybil, was second with 96.6 pounds of fat and 1,341 pounds of milk. Third place was Andrew Kehrl and Son, Woodburn, with a Jersey, C-69 making 92.4 pounds of fat and 1,248 of milk. Poepping Brothers' Guernsey, Carnation, at Mt. Angel was fourth with 90.8 pounds of fat and 2,112 pounds of milk. She is only 3 years old.

Fifth, was H. Mikkelsen and Sons' Jersey, Pauline, with 89 pounds of fat and 1,310 pounds of milk.

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## Dehydrated Bean Tests Give Promise

Production of dehydrated green beans which will be equal in looks and taste to canned beans and which will keep for six months or longer is a promising possibility for the future, food technology research at the Oregon State College experiment station shows.

The dehydration tests are being done for the U. S. Army quartermaster to determine the feasibility of such a product for military use or other special national needs.

Work is under the direction of L. A. Pettit, research assistant, and Dr. E. M. Litwiller, acting head of the food technology department.

**Blue Lakes Emphasized**

Four varieties of beans are being used in the trials—Blue Lake, Tendergreen, Tenderlong and Wadsworth—with particular emphasis on Blue Lake. Results are being studied in terms of reconstitution values, appearance, tenderness, flavor and storage life.

In last year's initial experiments 4,072 pounds of green beans were dehydrated to a total weight of only 359 pounds in a series of different treatments. The dried beans are held in a shrunken state and when cooked in water to restore their moisture content return to normal size and appearance. Storage is in sealed cans.

Freezing of cut and blanched beans prior to dehydration was found to yield a greatly superior product and larger sizes of beans have so far provided a better looking and tasting product than smaller sizes.

**Taster Found Good**

The amount of water reabsorbed by the beans in cooking varies from about 70 to 90 per cent, Pettit reports. In cases where rehydration rate is high, the appearance of the reconstituted beans is very good. Taste testers have rated some of the products "very favorable" and refined technique this year are expected to further improve the beans.

In dehydration, the beans are processed for 5 to 6 hours at temperatures ranging from 140 to 190 degrees. Rehydration cooking in water usually requires from one-half to one hour.

Fall-freshening cows produce more milk when milk prices are at highest.

## 1953 Outlook: Dairy Prices Up, Meat Down

Dairy product prices are likely to be higher in 1953, but meat prices will continue down, according to reports made Wednesday by agricultural economists.

Milk production may increase a little next year, but it is not expected to keep pace with population growth and strong buying power.

Consumers will continue to shift from butter to lower-priced substitutes, say economists, but will increase their demand for dairy products in fluid form as cheese. Trends are recognized by dairymen who are adjusting to changing market demands by shifting from fat to milk production.

A record supply of beef is likely on its way to market and should keep coming in larger amounts at lower prices for several years. Cattle and calf slaughter in another three to five years could be 40 per cent greater than this year's kill.

However, beef prices, in the long run, will depend largely upon employment and consumer income.

A farm flock of sheep offers better promise for using native pasture and other cheap forage than do cattle. High cost of labor is continuing as a serious obstacle to range sheep, where herders are needed.

Wool supports will continue in 1953 near this year's level with little change in prices to growers, barring increased military activity.

Pork production is expected to decline in 1953, but increased beef supplies and weak demand for lard will tend to keep hog prices from rising.

## Taste for Berries Increases in U.S.; Boon for Oregon

The tripling of United States per capita consumption of processed berries during the past 15 years has contributed substantially to the growth of the canning industry in Oregon, the number one berry-producing state in the nation, Dr. Glenn Cunningham, field economist for American Can Company, container manufacturer, said Wednesday.

The average annual per capita consumption of processed berries in the nation has jumped from about a half pound in 1937 to more than 1.5 pounds in 1952. Oregon berry growers harvest for sale to processors about 18 per cent of the berries produced in the United States. Last year the state produced about 31,300 tons of processed berries valued at \$7,810,000.

## Aquatic Plants Theme of New OSC Project

An illustrated key to the aquatic plants of the Pacific Northwest, more complete and useable in identifying and classifying plants than any now available, is being prepared for publication by an Oregon State College botanist.

The key will cover the Columbia River basin and the Northwest coast of North America from the Klamath River to the southern tip of Alaska, according to Dr. Albert N. Steward, curator of the OSC herbarium.

Dr. Steward's key will include vegetative—root, stem and leaf—characters as well as those of flowers and fruits. This feature will add special value to the key since flowers and fruits appear only occasionally or not at all in many aquatic plants, making identification difficult and sometimes impossible by these characters alone.

Because the Northwest ranks as one of the heaviest rainfall areas in the nation, the water plants are especially numerous and important here, Dr. Steward explains. Included in the aquatic plant category are those plants that live under and on the water and those whose roots are flooded a good part of the year.

Information provided by the

## Mint Laboratory on Wheels



An 85-gallon portable pilot plant for peppermint oil distillation, built by A. D. Hughes, Oregon State College mechanical engineering professor, is pictured. Hughes takes this equipment to valley mint fields during harvest season and experiments in finding quicker, less expensive ways of distilling the oil from the peppermint hay.

OSC study will be of value not only to botanists but also to workers in such varied fields as fish and game management, entomology, animal husbandry and related plant and animal sciences.

A simple heating system for the farm shop will let you make necessary machinery repairs now rather than wait until next year when the busy season starts.

A stack-burned hay will not provide your cows with Vitamin A.

The brown rat which has migrated to most parts of the world since the 18th Century has killed off other types of rats in most places where it is found.

Caution should be used when you put your cattle on sudan grass pasture. If pastured too soon you can lose several animals very quickly. Young sudan has a high hydrocyanic acid content which will poison livestock.

## Panel Studies Dairy Cattle Bloat Problem

A panel discussion on bloat of dairy cattle at the recent Dairy Herd Improvement Association meeting in Salem brought out a number of good practices used by the various dairy farmers in the area.

Bloat, it was reported, has been one of the causes of serious cattle losses in Oregon in recent years.

Arthur Buyserie, Woodburn, in speaking of losses through bloat said he had planted sudan grass with new pastures to help out incidence of bloat. He also mixed a bloat powder with grain during the summer months.

**Kehrl Reports**

Andrew Kehrl, Woodburn, reported a loss of eleven cows and six calves in five years on his pastures. Straight ladino clover seedings were drilled with 60 pounds of common ryegrass seed in February last year and it has been very effective in preventing bloat. No loss was experienced this year. In the Virgil Deihl herd at Mt. Angel, heavy grass seedings of orchard grass and ryegrass have prevented bloat loss.

Jim Phillips, Silverton, newly elected DHA president, said feeding some hay or other dry material seemed to help.

**Fertilizer Helps**

Other experience showed that using straight nitrogen fertilizer in the spring helped keep grasses aggressive. Phosphate used in the fall brought clovers through the winter in good shape but no spring application was made.

Cutting pasture crops in the field and feeding in bunks in the dry lot was reported to have increased the carrying capacity by 25 to 35 per cent on many California and Arizona pastures.

Samples of silage were taken December 19 for protein test in Marion County and a silage meeting is being planned for February.

# midget market

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Picnic Pork Roasts	lb.	33c
Pure Pork Little Links	lb.	49c
Pure Pork Sausage	lb.	39c
Smoked Pork Links	lb.	55c

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Sugar Cured Sliced Bacon	lb.	45c
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Lean Streak Bacon Squares	lb.	25c

Our smoked meats are DRY SUGAR CURED. Less shrinkage when prepared.

## SNACKS FOR 'SNOOPERS

Wieners	lb.	49c	Roast Beef	lb.	65c
Bologna	lb.	45c	Cooked Salami	lb.	65c
Polish Rings	lb.	45c	Cooked Tongue	lb.	65c
Mince Ham	lb.	45c	Veal Loaf	lb.	55c
Liverwurst	lb.	45c	Pork Loaf	lb.	55c

WHEN YOU SEE IT IN OUR, IT'S SO

## Monmouth Mayor, Wife Home From Wyoming

Statesman News Service

MONMOUTH — Mayor H. W. Morlan and Mrs. Morlan are home from a trip to Rock Springs, Wyo., where they visited their son-in-law and daughter, Mr. and Mrs. Eldon Spicer.

The report the arrival there of a new grandson, Paul Howard, born Dec. 12. The Spicers have an older boy and a girl. Great-grandmother is Mrs. A. B. Morlan of McMinnville.

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