

Twilight Time

By FARMER'S WIFE

THIS LIGHT-TIME—This evening there was at least an hour during which it was comfortable—just before dusk—to indulge in our favorite pastime—going out and looking things over in the garden. Supper was cooking in the oven and the men were finishing their chores. We could hear the ewes and the lambs in their usual clamorous chorus as they were being fed their evening grain.

We found the ground in the garden pretty soggy and we were a bit careful where we stepped. . . . but we did find some things in bloom. . . . and we could hardly believe it. . . . there were at least three different heathers—a pink, a red and a white—in bloom. . . . there were a few crocuses left, which the sheep had missed in the lawn, and some snow drops yet. The Christmas Rose was still holding out. . . . there were a few violets showing through. . . . and we were happy to note that the Magnolia Sielecta was showing growth signs.

A MAN'S TOUCH—We are doing some home-made country-style sausage for supper. . . . which reminded us about all that John Landers, animal husbandry specialist at Oregon State College, had to say about sausage this week. We were sort of surprised to hear how much he knew about sausage, really. He even had a recipe. . . . which, with apologies to The Statesman's very good cooking department, we'll give. We know this is a bit out of our line (the writing recipe part, not the cooking) but it seemed sort of out of John's line too—anyway John and we do not get together very often to exchange recipes.

John suggested that sausage be made either in small quantities for occasional use, or in larger quantities for freezing during the next two or three months. We kind of think the latter idea is a good one, as there'll be a record supply of very fine pork going to market, our menfolk tell us.

John suggested, too, the leaner cuts make the best sausage, and he said to trim off all excess fat. He thought a pork shoulder roast, with the meat removed from the bone, would be just right. The meat should be cut into small pieces and weighed. . . . Of course, we just guessed at the weight. . . . Here's his recipe: For one pound of meat, season with 1 teaspoon salt, ½ teaspoon black pepper, one teaspoon rubbed sage and ¼ teaspoon sugar. Add these to meat cubes, mix well, and put through the meat grinder. Cover the mixture and let stand in the refrigerator overnight. John said he liked to add a little beef or veal to his ground sausage.

IT'S GOOD FOR EWES—And you, too, says Edna Duncan out in Yamhill County, in talking about molasses. We hear quite a bit about molasses these days from the menfolk. It seems that this cures a lot of ills common to ewes and their lambs. All farmers feed their sheep, as well as much of their other livestock, food containing molasses this time of year. . . . Just like the old sulfur and molasses mixture that was common in Grandmother's day as a spring tonic. . . . While we are encroaching on the cooking page anyway, we'll just give this "health cake" which Edna swears by: (It should be served while still warm to be at its best, she says): ¼ cup sugar, ¼ cup shortening, 1 egg, ¼ cup molasses, ½ cup milk, 2 cups enriched flour, 1½ teaspoons baking powder, ½ teaspoon salt, ¼ cup chopped nuts, ¼ cup chopped raisins and 1 teaspoon vanilla. You sift flour, baking powder, soda and salt together. Cream shortening, add sugar gradually and beat until fluffy. Add unbeaten egg and beat about 1 minute. Add molasses and vanilla. Add milk and flour alternately, beat well after each addition, add raisins and nuts. Bake in 9 by 3 pan at 375 degrees for 24 or 30 minutes. Use this powdered sugar icing.

DON'T BE SIMPLE—That, we thought was rather good advice, even if it did come from Doris Wilcox Gilbert, director of adult reading program in the University of California extension. In talking to a group of rural women (and she let it fall that this might also apply to women in towns), Mrs. Gilbert said that too many women invariably choose reading matter much simpler than they are capable of enjoying. A good reader, she said, isn't necessarily one who can boast about reading a book a night—we hear that quite often and we wonder. . . . It takes us several nights, even with those books which are supposedly too simple for us. . . . A good reader possesses some speed, but also good comprehension and the ability to vary reading rates and methods according to the difficulty of the material and the purpose for which it is being read. She should also read widely and not just one type of fiction or one type of non-fiction.

THEY'RE BOTH DIFFERENT—Today's farmer can't expect today's physician to have all the virtues of the horse-and-buggy doctor, but he can expect better medical care from him, Dr. F. S. Crockett, Lafayette, Ind., told the large gathering at the national rural health meeting in Portland. Dr. Crockett said that today's doctor doesn't practice in a "horse-and-buggy" agricultural area, either. "Scientific advances in agriculture have been quite as extensive and rapid as that we have been seeing in medicine," he said. "After all the doctor fits in well with the modern type of farmer and farm living."

Dr. Crockett said that many young doctors were training with the specific idea of going into rural or small-town practice. He added that "if you want a doctor to stay in your community you must use him. You must show confidence in him. One way to do this would be for a number of the families in a community to ask him to be their family doctor. Then ask him to make a check of each one of you in the family so he will have a handy record in any sort of emergency. You can't expect to keep a good doctor in your community if you bypass him continuously on your way to the big town doctors, using him just for night calls and bad weather when you can't get into the city."

Dr. Robert Heilman of the Oregon State Board of Health, talked on "old folks home" in comparison to the modern nursing homes replacing these older ones. He urged that the nursing homes be planned to provide "continuity" with hospital and other medical care, as well as with "spiritual and rehabilitation facilities."

"The operation of a nursing home is one of the most difficult tasks in the medical field," Dr. Heilman said, and "should demand the study and attention of the public." He added that Oregon has passed a licensure law sponsored by the Oregon Nursing Home Operators' Association for preventing unscrupulous operation of homes. The law sets high standards, he said, and "it will be interesting to see if other states adopt such laws."

Tractor Wheels Can Be Moved In and Out



The phantom drawing here shows extent of lateral travel of power adjusted tractor wheels. Generally, each wheel can be adjusted the width of the rim. In this model, with 13-inch rim rear wheels, a total lateral adjustment of 20 inches is possible, requiring only one person and five minutes' time. Sliding the model's wheels permits adjustment in two and one-half inch steps. Power from tractor adjusts wheels by forcing rim in or out of traveling on rails.

Fine Grazing Land Helps to Breed Fine Cattle



Keeping fat cattle like these pictured here fat until the spring pastures here comes on is proving quite a problem to beef men. These herds are shown feeding on the Rex Hartley farm in southern Marion County.

Reseeding, New Crops Suggested to Help Counter Damages Caused to Mid-Valley Farms by Winter

By LILLIE L. MADSEN Farm Editor, The Statesman

Ravages of this winter are not concluded with the coming of spring. They'll be continued to be felt until late in 1957 — if not longer. Crops that were planted for this summer's harvest are now being replanted. Crops that were planted last fall to be fed this spring and summer just aren't.

However, there are things that can be done to help the situation, Ben A. Newell, Marion County extension agent, says. But, he adds, they've got to be done promptly—or at least preparations for them must be under way shortly.

Oats and vetch and Austrian field peas are among the crops in the line of forage, which suffered most. About 50 per cent of these must be re-seeded.

Anyone who has a good stand of vetch will want to save this for seed. . . . It's apt to bring 9 cents or more. That cuts out quite a bit of forage. It is now too late to sow vetch, or most legumes, for that matter. Canadian peas, not too well known here, however, may still be sown. They go good with oats, too, according to Newell. Straight oats for hay is another good possibility. So is Sudan grass.

New Alfalfa Available

There's also alfalfa. But alfalfa planted this spring will not furnish forage this summer. The farmers who plan to sow alfalfa might try the new De Puits variety. The seed is now available locally and test plots have run a ton or more higher yield per acre than even the very fine yielding Talent.

There'll be a lot of barley planted this spring. This can be planted as late as May but it would be better to get it in earlier, Newell said.

While it's too late for an oat-vetch combination now, during the past two weeks a lot of this had been drilled right into the old stand, where occasional wisps of either, or both, lived through the winter.

"It's hard to talk to folks about corn, particularly those who planted it last year for the first time and lost it before they got it into the soil. But corn is still one of Willamette Valley's best feed bets," Newell says. The new 150 variety, aimed to take the place of 825 for silage, won't be taking that place this year. Most of the new variety froze out before ripe enough for seed. There's only enough left to start seed beds again. The closest thing to this variety, still available is 525-A originated in the midwest. There still is some of the seed from this available, Newell believes.

Delivery Costly In the opinion of Newell, more alfalfa should be grown here in the valley. Alfalfa hay now costs \$40 or more. Some was delivered at Jefferson this week at \$43 a ton. One farmer went alfalfa hay searching in Idaho and came up with quite a bit at \$20 a ton. "But it cost him \$24 a ton to get it into the Willamette Valley. Some sheep hay was brought out of Klamath Falls at \$30 a ton plus hauling expense.

Newell is also of the opinion that more canneries should be utilized, and farmers should be thinking about putting up more silage. "Even if the farmer doesn't have livestock of his own but owns silos, he should put up silage. I think someone is missing a good bet by not going more heavily into commercial silage," Newell says. Si-

lage is now bringing around \$10 a ton. Beef Eats Onions Cull onions are being used in some areas for feed. Adam Hirsch, in the Waldo Hills, said that his calves are eating them quite readily and their use is cutting down on the scarce hay. He has now hauled eight ton out to his farm. He opens the end gate of his truck and lets the onions drop out on the pasture. His beef cattle have been enjoying them. Bedding is another difficult

problem at the moment. Shavings are proving scarce and shavings hold up in loafing sheds better than does grain straw. However, flax straw is proving a good thing, Newell believes. It absorbs twice as much moisture as shavings or grain straw.

To make pastures come along, it might be well to use a little more than the usual 40 pounds available nitrogen this spring. Newell suggests a dosage now, of from 50 to 60 pounds of nitrogen, with another application—a lighter one of from 20 to 30 pounds—in another six weeks.

"We've got to do all we can to get our pastures growing good in a hurry now, and we should remember MORE silage and MORE hay put away for next spring, may help avert a like situation for another time," Newell concluded.

Feed Program Eligibility Rules Listed Who can participate in the surplus feed grain program recently announced for Lower Columbia River counties and for three Central Oregon counties? That is the question being asked by stockmen as a result of news articles naming those disaster areas. Information received by the county agents' offices lists the following requirements for an "Emergency Feed Program" and eligibility rules for participants. 1. To participate in the Emergency Feed Program, counties are designated by the President of the United States by Petition and recommendation of the Oregon State Department of Agriculture, after petition from local producers stating the extent of the emergency and urgency of their need.

2. After designation of a county as an Emergency Feed Area, any established farmer, stockman, (partnership or corporation) whose principal occupation is farming or ranching, and whose financial condition is such that he requires assistance under the program in order to maintain his foundation herds of cattle, sheep, or goats, and continue his livestock operation, is eligible.

3. Surplus oats, barley, or corn is made available to eligible stockmen in the amount necessary to maintain basic breeding herds for at a discount of \$1 per cwt. Feed on hand, to be produced or acquired during the 60-day period is figured in the maintenance requirement.

4. Individual applications are reviewed by a local Farmers Home Administration committee. Certified applications must then be presented to the county Agricultural Stabilization and Conservation Committee which issues negotiable certificates for purchasing grain from retail dealers or other sources of supply.

Bean Growth Takes Sulfur

The importance of sulphur in the fertilizer program for beans was stressed by Soil Conservation Specialist Tom Jackson, Oregon State College, at the vegetable growers meeting held recently in Salem. Nearly all mixed fertilizers contain some sulphur. However, using 11-48 followed by ammonium nitrate, anhydrous ammonia, or urea does not supply any sulphur to the soil. Even one sack of ammonium sulphate per acre will usually supply enough sulphur for beans. Other sources of sulphur include superphosphate, 16-30, and gypsum, Jackson said.

Jackson also said potash deficiency had been seen in some bean fields in the Willamette Valley in 1955. Although it did serve as a warning that potash is a necessary element in bean culture, if a soil test shows a low content of potash, Jackson favors a broadcast application of potash over including the necessary rate per acre in a band application at planting time. The combination of nitrogen and potash in a band application might cause burning of the tender roots in some soil types. Nitrogen, phosphorus, and calcium are other elements necessary in the fertilizer program for beans.

Plan Studies To Line River With Concrete

EL PASO, Tex. (AP)—An ambitious plan to line with concrete 62 miles of the Rio Grande and nearly 600 miles of related canals is under study by the U.S. Bureau of Reclamation.

Officials of the reclamation bureau said preliminary reports on the program are expected in July. The plan is to line with concrete a narrow channel of the Rio Grande from the Leasburg Dam near Las Cruces, N.M., to El Paso. Canals and laterals in the Rio Grande project which carry more than 50 cubic feet of water a second would also be lined, with many of the laterals placed in underground enclosed pipes.

The big proposal was disclosed here by E. G. Nielsen, assistant commissioner of the bureau in Washington, D.C.; Robert Jennings, regional director of the bureau from Amarillo, and W. F. Resch, Rio Grande project manager.

Miller Tells How to Get Wool Payment

Growers who shear early may sell their 1956 wool by March 31 and be eligible for payments under the 1955 wool program, E. Harvey Miller, chairman of the State Agricultural Stabilization and Conservation Committee, reports.

Payments for the 1955 marketing year, which ends March 31, will be made sometime this summer. If the sale is made in the 1956 marketing year, the payment will be made in the summer of 1957.

The chairman further explains that growers who have not sold their 1955 wool may carry it over and sell it in the 1956 marketing year and still be eligible for payment.

The time of shearing is not a factor in the eligibility for payments under the new wool program, except that the wool must not have been shorn prior to January 1, 1955. The payment under the wool program will be made at the rate established for the marketing year in which the sale is made.

Chairman Miller emphasized that it is important for growers to get the best market price possible for their wool. The wool program incentive level for both the 1955 and 1956 marketing years is the same, 62 cents, and the payments are to be made at a percentage rate (the percentage required to bring the national average price received by producers for the particular marketing year up to the incentive level).

Milk Output Declines in Past Month

Milk production followed the weather during the past month and dropped off from the early winter level.

The 2,451 cows tested on Dairy Herd Improvement Association averaged 650 pounds of milk and 29.7 pounds of butterfat for the month. This was a drop of 1 pound per cow over the January fat average, and 49 pounds less milk.

Total production from the 53 herds on standard DHIA test was just over 1 million pounds of milk and 36 tons of butterfat. A Holstein cow at the Oregon State Penitentiary was high milk producer. She gave 3,020 pounds of milk in 29 days and 129.8 pounds of butterfat.

Racette Brothers, Aurora, owned the second high butterfat cow. Number 34, a Holstein, gave 2,030 pounds of milk and 105.6 pounds of fat. St. Benedict Abbey, at Mt. Angel, was 3rd. Number 30, a Holstein, gave 97.4 pounds of fat and 2,030 pounds of milk. The State Penitentiary was fourth with another Holstein giving 2,670 pounds of milk and 96.1 pounds of fat.

Frank Gratsinger's Jersey, Judy, at Gervais produced 1,250 pounds of milk and 88.7 pounds of fat. Sixth high cow was at St. Benedict Abbey, still another Holstein. She produced 2,250 pounds of milk and 87.8 pounds of fat.

Barnes Brothers, Silvertown, held seventh and eighth places with two Jerseys at 86.3 pounds each. Ninth place was another penitentiary Holstein, with 2,070 pounds of milk and 84.9 pounds of fat.

Orval Rawie came in tenth with Wilma, a Holstein, with 1,600 pounds of milk and 84 pounds of fat.

New in the Association in February was the Jersey herd on the Ende Farms, under the management of Bud Davis at Woodburn. Frank Gratsinger resumed testing in February along with Oscar Lindquist at Brooks.

News from the I. F. Buyerie and Sons Jersey herd announced that Keith Beckley is now associated as a partner in that dairy.

The word "magnet" derives from Megnesium, ancient Turkish city where the magnetism of a lodestone was observed.

Carnation corner advertisement. It features a small illustration of a woman and a child. The text reads: 'Carnation corner by June Goodale. CARNATION HOME SERVICE DIRECTOR. When friends ask me for Lenten menu ideas, or just plain "new" recipes, my answer usually involves Carnation Cottage Cheese! Why? Well, it's so rich in vital protein—richest of all the regular cheeses. That helps balance meatless meals. Then, too, it tastes so good! Carnation Cottage Cheese has a fine, fresh flavor that makes it a wonderful treat just "as is"—straight from the carton! Nipp: Cottage Cheese Souffle (Makes 4-6 servings) 1/4 cup butter, 1/4 cup flour, 1 teaspoon salt, 1/2 teaspoon dry mustard, 1 cup Carnation Homogenized Milk, 1 1/2 cups CARNATION COTTAGE CHEESE, 1 cup crushed corn flakes, 1 tablespoon grated onion, 3 egg yolks, 3 egg whites. Blend butter, flour, salt and mustard together in top of double boiler over hot water or in saucepan over low heat. Gradually add milk; cook until thickened and smooth. Stir constantly. Add Cottage Cheese, 1/4 cup corn flakes, and onion. Stir hot cheese mixture into beaten egg yolks. Cool slightly. Fold beaten egg whites into cheese-egg yolk mixture. Place in buttered 2- quart casserole. Sprinkle remaining corn flakes over top. Bake soufflé in pan of hot water in slow oven (325° F.) 50-60 minutes. Serve at once.' There is also a small cartoon of a boy saying 'HMMMM'.

Nipp: Cottage Cheese Souffle advertisement. It lists the ingredients and instructions for a soufflé: '1/4 cup butter, 1/4 cup flour, 1 teaspoon salt, 1/2 teaspoon dry mustard, 1 cup Carnation Homogenized Milk, 1 1/2 cups CARNATION COTTAGE CHEESE, 1 cup crushed corn flakes, 1 tablespoon grated onion, 3 egg yolks, 3 egg whites. Blend butter, flour, salt and mustard together in top of double boiler over hot water or in saucepan over low heat. Gradually add milk; cook until thickened and smooth. Stir constantly. Add Cottage Cheese, 1/4 cup corn flakes, and onion. Stir hot cheese mixture into beaten egg yolks. Cool slightly. Fold beaten egg whites into cheese-egg yolk mixture. Place in buttered 2- quart casserole. Sprinkle remaining corn flakes over top. Bake soufflé in pan of hot water in slow oven (325° F.) 50-60 minutes. Serve at once.'

Duncan New Dean at OSC

EUGENE, Ore. (AP)—The University of Oregon announced Thursday appointment of Charles T. Duncan as dean of its journalism school.

Duncan, a member of the staff since 1951, has been acting dean since Gordon A. Sabine resigned last June to become head of the Michigan State University Communications School.

A graduate of the University of Minnesota, Duncan worked on Minnesota newspapers and taught at the Universities of Nevada, Nebraska and Minnesota. His appointment is subject to approval by the Oregon Board of Higher Education.

SALEM'S OWN!

Advertisement for Dutch Maid Margarine. It shows a box of margarine with the Dutch Maid logo. The text reads: 'DUTCH MAID MARGARINE. HUNDREDS OF MILES FRESHER . . . ASK FOR DUTCH MAID MARGARINE AT YOUR LOCAL FOOD STORE.'

Advertisement for Skippy margarine. It features a cartoon dog named Skippy. The text reads: 'There's only one SKIPPY. BEWARE OF IMITATIONS. LOOK FOR THE HAPPY LITTLE DOG. TOPS IN QUALITY! LOW IN PRICE.'

Advertisement for Carnation Cottage Cheese. It features a cartoon boy and a girl. The text reads: 'Don't cry over me! You know, one secret of that wonderful Carnation Cottage Cheese flavor is its freshness. It's made fresh every day and rushed to you. You'll agree, with your very first spoonful, that only Carnation could make it so good! Peeling onions won't make you cry if you rinse them in cold water several times while you're peeling them. To remove onion odor from knife or grater, slice or grate a raw potato.'

Advertisement for Carnation Cottage Cheese. It features the Carnation logo. The text reads: 'DIETING? Carnation Cottage Cheese is for you. It keeps meals nourishing without adding those nasty extra calories. Enjoy this versatile cheese food in one form or another every single day. You'll love its fresh, delicate flavor. Phone 4-5441'