

WOMEN SHARE FARMING WORK

Soviet Agriculture Is Object of Study

Secretary Wallace Gives Report on Study of Typical Unit

Washington, Sept. 21 (AP)—Advancement in Soviet Russian agriculture under the collective system is reported by the department of agriculture in a detailed survey comparing present conditions with those existing before the revolution.

The survey, made under direction of Secretary of Agriculture Henry A. Wallace, disclosed improvements and increased efficiency in the area studied but said that there is "room for much improvement . . . all along the line" in farming methods.

The study dealt principally with the Ukraine, the Soviet "granary" bordering the Black sea. It has a total area of 172,000 square miles and a population of 32,000,000. It is approximately the same size and latitude as Montana and North Dakota. The report described a "typical collective farm" at Shevchenko, 19 miles southwest of Kiev, one of 27,433 in the Ukraine. Before the war it was tilled by peasants who were virtually serfs to the noblemen who owned the land.

"Shevchenko is a village of 374 homes scattered irregularly on the hillside in a gorge that hides it from view on the level plateau. A rough dirt road winds among the houses, one and two room, straw-thatched houses, standing in small yards," the report said.

"At the back of each house is a small garden of an acre or an acre and a half. Fruit trees are dotted here and there about the homestead. A primitive shed shelters a cow, pigs and chickens. These are privately owned.

"Among the huts stands a large, well-lighted, two-story, modern-looking schoolhouse, built of cream-colored brick to accommodate 300 or 400 children for a course of seven years. Churches and homes of the great landlords have been destroyed.

Modern Barns Built
"Although the houses in which the workers live are of the primitive pre-war type, the barns for housing the collective herds of horses and cattle are well built of fire-burned brick with roofs of slate-like composition. The floors are concrete, and the stalls and mangers are of fairly modern type.

"A narrow stream meandering through the village has been dammed and the pond stocked with carp. Hundreds of ducks and geese are in evidence. The village lands comprise 4,942 acres, of which 3,922 are in cultivation. The remainder is used for pasturing 275 head of cattle owned collectively and 400 head owned privately.

"The farm operates a 125 acre nursery and 270 acres are planted in fruit trees. The remainder is devoted to diversified farming, with grain, potatoes, vegetables and milk for sale at Kiev as the main commercial products.

Work Force Totals 700
"The working membership comprises 390 women and 310 men. Each man and woman has a special job and usually is a specialist. There are 30 tractor drivers, two combine operators, two chauffeurs, three carpenters, a mechanic, a wagonwright and several bookkeepers.

"The ordinary farm workers are divided into brigades, each working under the direction of an appointed leader. The work on the farm is apportioned among various specialized brigades. A managing board is elected and adopts the plan of work for the year. There is keen competition among the brigades.

"Each farm operation has been reduced to terms of piece work based on the standard quality of such work that should be done in a given time. A skilled worker, such as a tractor driver, receives three days pay for each day worked, while a girl watching geese receives only a part day's pay. At the end of the year each worker receives his proportionate share of the crop to be used at home and an average of 10 cents a day cash wages from that sold outside the village."

1939 Deschutes Fair Premium List

(Continued From Page 2)

Manner of putting up	20
Clearness	10
Ripeness	10
Body	10
Color	10
General Appearance	10

TOTAL	100
Entry	First Second
122. Best general display honey	\$1.50 \$1.00
123. Single Comb nucleus, 3 banded Italian bees	1.00 .50
124. Best display queen bees of different strains	1.00 .50
For Beekeepers Having 50 Stands or More	
Entry	First Second
125. Specimen of comb honey, not less than 10 lbs.	\$1.00 \$.50
126. Specimen extracted honey, not less than 10 lbs.	1.00 .50
For Beekeepers Having Less Than 50 Stands	
Entry	First Second
127. Specimen of comb honey, not less than 5 lbs.	\$1.00 \$.50
128. Specimen extracted honey, not less than 5 lbs.	1.00 .50

Women's Exhibit

MRS. JESSE TETHEROW, Superintendent
Domestic Baking

The exhibitor must be the bona fide maker of all articles exhibited or displayed.

When there are specials entered, they may be awarded a ribbon. No money will be paid on special entries.

No premium shall be awarded when exhibit is unworthy, though there be no competition.

BREAD SCORE

General appearance (symmetry of form, bloom, contour of top)	Points
Color of crumb	10
Texture (lightness, sheen)	15
Flavor (taste 20 and odor 15)	35
Grain (distribution of gas cells, uniformity)	10
Size of loaf (as conducive of proper fermentation; proper development of gluten)	15

Total	100
140. BREAD	First Second
1. White bread	\$.75 \$.50
2. Whole wheat bread	.75 .50
3. Graham bread	.75 .50
4. Light rolls (1 dozen)	.75 .50
5. Nut bread	.75 .50
6. Gingerbread	.75 .50

CAKE SCORE

General appearance	Points
Evenness of bake	12
Odor	10
Texture	30
Taste	40

Total	100
141. CAKES	First Second
1. Fruit cake	\$1.25 \$.75
2. Nut cake	1.25 .75
3. Angel cake	1.25 .75
4. Devils food layer	1.25 .75
5. Coconut layer	1.25 .75
6. Sunshine cake	1.25 .75
142. COOKIES AND DOUGHNUTS	
1. Cookies, oatmeal without fruit, 6	\$.75 \$.50
2. Cookies, fruit, 6	.75 .50
3. Cookies, best plate assorted, 6	.75 .50
4. Doughnuts, raised, 6	.75 .50
5. Doughnuts, cake, 6	.75 .50

PIE SCORE

General appearance	Points
Tenderness of crust	10
Evenness of bake	12
Odor	8
Taste	30

Total	100
143. PIES	
1. Apple	\$1.00 \$.50
2. Berry	1.00 .50

(Continued on Page 4)

Like the Fair..

Butler's Drug is a Central Oregon institution.

We have been in business in Redmond for 27 years, opening 7 years before the Fair was established, and it has ever been our purpose to furnish our customers with a complete drug service.

Whether it be drugs . . . sundries . . . or fountain service you can depend on this store.

SEE YOU AT THE FAIR

Butler's Drug Store

"Where Quality Is Higher Than Price"

Redmond



Deschutes County's
20th Annual Fair
Redmond
Sept. 28-29-30

Redmond Land & Loan Co.

Writes All Kinds of Insurance

Phone 51

In The New Redmond Hotel Building

Redmond

THE NEW REDMOND HOTEL

Invites you to make this hotel your headquarters during the Fair. "Hub City Hospitality" can always be enjoyed here.

Enjoy the comforts and conveniences of our modern accommodations when you stay in Redmond.



Medical Research Council of England report shows that butter added nearly 1/2-inch more to height of a group of boys than another group without it. . . . One report shows that butter reduces number of colds . . . another report shows that people of Denmark during the war without butter developed more disease than ever before.



Co-op Butter Grades High

Co-operative Butter which is labeled for your protection is the best butter that you can buy for your family. Grade A Butter must be made from pure, fresh cream, produced by healthy cows under the most sanitary conditions, and handled by dairymen under the supervision of state inspectors.

Good cooks use this quality product in their cooking and for table use. It's an inexpensive food and one of the most healthful that you can use in your home.

Ask Your

Grocer for Co-Operative Butter--

It's a Quality Product!

Co-operative Creamery Has Important Part in Economic Life of Central Oregon

When you select Co-Operative Butter for use in your home you are buying a local product. The dairy industry has shown gains yearly in this district and this creamery has always assisted the industry in every manner possible.

600,000 Pounds of Butter

Manufactured and Marketed Yearly

by 350 of Central Oregon's Largest Dairymen!

The Central Oregon Co-Operative Creamery is owned and operated by 350 of Central Oregon's largest dairymen. It is their belief that by having control of their product until it is delivered to your grocer you will receive a BETTER BUTTER!

**Plan To Attend The Deschutes County Fair
September 28, 29, 30**

We Invite Your Inspection of Our Modern Plant!

Our sanitary standards are high . . . our modern equipment is kept spotlessly clean. See for yourself how Grade "A" Co-Operative Butter is made. Then you will understand why this Central Oregon product has made a "quality" name for itself in the eight years that it has been manufactured!

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REDMOND, OREGON