

Yellow jackets can be real pests

Yellow jackets are one of Mother Nature's more potent insects in terms of ability to inflict pain on humans through a powerful sting.

Yellow jackets are most likely to sting people when they get too close to a nest entrance. But they also are strongly attracted to cooked meat, especially salmon, and can be a nuisance at picnics and outdoor meals.

These pests often sting people without any provocation warning.

Yellow jackets make nests in trees, large bushes, under caves

or in attics, or in underground cavities. Control of yellow jackets can be accomplished through use of insecticides or traps.

Insecticides registered for yellow jackets—and other wasps—usually contain carbaryl, diazinon, or pyrethrin.

Several of these products are sold in pressurized cans. Others are available as wettable powders or liquids from which a spray can be prepared.

Nests should be treated after dark when the yellow jackets have retired for the night. Be

careful if using flashlights or lanterns yellow jackets may be aroused by the light and leave the nest.

Treat the nest following the directions on the insecticide label.

If the nest can't be located, traps containing an attractant may be the next best control. Commercially prepared traps can be found in most nursery and garden shops.

Traps should be placed around the periphery of human activity so they draw wasps away from the area.



Clay Penhollow
Mollie Driscoll

Notice 4-H leaders

On Wednesday, June 27, beginning at 7 p.m. in the Warm Springs 4-H Room, there will be a fair display and demonstration requirements

program offered by 4-H Agent Teresa Hogue. All 4-H leaders are encouraged to attend as this information will be very helpful in local and State Fair displays.

Take care when preserving berries

Red, ripe strawberries are a sure sign that summer is on the way. Strawberries and other Oregon berries make delicious additions to early summer meals and can add variety all year long if some are preserved.

Strawberries can be preserved in a number of ways. Jams, jellies and toppings are among the most popular.

When selecting strawberries, choose firm, fully ripe berries with green, fresh looking caps. Medium and small sized berries may have a better eating quality than the large ones.

Wash berries a few times in

cold water before removing the cap stems. This will help retain the juice and flavor.

Strawberries can be frozen with or without sugar. Packing without sugar is preferable if they will be eaten as snacks or made into jam later.

Whole berries can be frozen on a cookie sheet and then packaged in freezer bags. This keeps them from sticking together. Berries frozen this way make excellent snacks or garnishes.

To freeze berries for jam, package in amounts you think you will want. You can mash

and measure for a recipe before freezing. Always make sure to label.

One of the most popular ways to make berry jam is the uncooked method. Use recipes found on boxes of commercial pectin. Available now are also pectins specially formulated for making jams and jellies using less sugar. Read the labels—the regular pectin and "less sugar" pectin is not interchangeable.

Besides strawberries, there are many other berries such as raspberries, boysenberries, young berries and blackberries. All freeze well and make excellent jams and jellies.

Canning season here already

Canning season is again upon us. Local stores are fully stocked with canning supplies. Now is a good time to look for sales on canning equipment and to stock up on jars and lids. Recent research has shown that mayonnaise jars can be used for canning with only slightly more breakage than regular canning jars. If you do decide to use mayonnaise or other jars for canning be sure that proper

canning lids fit the jar. Improperly sized lids may result in a poor seal and cause food spoilage.

If you own a pressure canner, it's not too early to bring it in to the Warm Springs Extension office for a free gauge check. The check takes about 15 minutes and will tell you how accurate your pressure canner gauge is.

Crop tour planned

One hundred forty-plus bushels per acre of wheat will be one of the many features of the 1984 Crops tour in Jefferson County June 26 states Martin Zimmerman, OSU Extension agent. Jim Jasa, Agency Plains farmer, is one of several wheat producers who have a reputation for getting good wheat yields. His best field in 1983 produced 169 bushels of wheat per acre. Jasa will tell the group how he did it.

Other tour stops will include nematodes on peppermint, wheat stem maggot and the use of Poast and Fusilade on Central Oregon crops and alfalfa preservatives.

The tour is expected to arrive at the Central Oregon

Experiment Station at 2:30 p.m. where several new crops will be viewed including a new variety of meadow foam which is to be released this fall. Onion trails, broccoli, rapeseed and pyrethrum will also be viewed. The cereals variety trails and the regional spring cereal project and winter grain variety work will also be viewed.

Dr. Fred Crowe, new superintendent of the Central Oregon Experiment Station, will be guest speaker at the lunch at Pietros in Madras at 12:00 noon prior to the tour.

The tour will be of interest to all farmers in Central Oregon. The tour will depart from the courthouse parking lot in Madras at 9:00 a.m.

Summer feeding time for lawns

It's early summer lawn feeding time for home lawns. An application of nitrogen fertilizer in June will keep home lawns growing vigorously throughout the summer.

Many fertilizer formulations manufactured specifically for grass are available for lawns.

Weed and feed combinations

will do extra duty by killing early summer weeds. Follow all directions printed on the package for using these fertilizers.

Ammonium sulfate and ammonium nitrate are alternatives to special lawn fertilizers. When using these nitrogen sources apply one

pound of actual nitrogen per 1,000 per square feet.

Ammonium nitrate contains 33 percent nitrogen; a five pound box will fertilize 1,500 square feet.

Ammonium sulfate contains 21 percent nitrogen; a five pound box will cover 1,000 square feet of lawn.

Keeping your car fit

Experts suggest the following to keep your car working smoothly.

Tune-ups: Follow the recommendation your owner's manual or at least every 15,000 miles.

Oil: In the spring, it's important to change to heavier weight oil which will stand up to the higher engine temperatures generated in the heat of summer. At the approach of winter, remember to change back to lighter weight oil to make it easier to start the motor in cool weather. In between these season changes, the oil should be changed every 3,000 miles to be sure that oil stays clean and doesn't harm the engine.

Air Filter: Check every six months to see if it is dirty, and replace if necessary.

Automatic Transmission fluid and filter: Fluid should be checked once a month and the filter replaced every 12,000 miles.

Battery: To ensure that your battery provides all the electrical energy it can in starting your car, use a baking soda paste (three parts baking soda to one part water) to clean away corrosion from battery terminals without using a wire brush. After rinsing and wiping dry, reconnect the terminals, and apply petroleum jelly to prevent future corrosion. Be careful when working around a battery, as it contains a strong

acid.

Tires: In order to prevent uneven tread wear and avoid blowouts, check tire pressure every week to ensure tires are inflated according to manufacturer's specifications.

Blades: For safety's sake keep these clean. Sprinkle baking soda on a damp sponge or towel, and wipe. This will help extinguish cigarettes and eliminate flying sparks, too. Empty ash trays regularly, and replace baking soda.

Carparking: Sprinkle baking soda on dry car carpets and under mats to eliminate musty odors as well as lingering tobacco and pet odors. Vacuum off if needed.

Ways to beat inflation

1. When price is low, buy in quantity if the larger quantity will be used.

2. Use coupons and rebates for products you would normally purchase.

3. Hold down credit purchases; pay within 30-day no-charge period.

4. Buy only the quality needed, such as the grade of food suitable for a certain type of preparation.

5. Don't pay for unnecessary convenience.

6. Don't pay for unnecessary packaging.

7. Think ahead; planning

shopping trips saves money emergencies cost extra.

8. Buy used or irregular goods if they show no damage.

9. Comparison shop for stores and brands.

10. Don't buy expensive frill products.

11. Examine habitual expenses—is a better, cheaper alternative available?

12. Watch energy use for appliances, and housing.

13. Don't waste.

14. Delay purchase on new products or seasonal goods until the price comes down.

15. Avoid impulse buying.

Food preservation workshops

Freezing—July 19 1-4 p.m. and or 6-9 p.m.

Freezing—July 26 1-4 p.m. and or 6-9 p.m.

Drying—August 2 1-4 p.m. and or 6-9 p.m.

Disease testing continues

As you may be aware, we are continuing the investigation into the condition known as "white-eye." Last year, tissue samples from 17 calves, with this condition were submitted to the diagnostic lab at OSU for processing. In that study, only calves with the condition were examined. Three viruses were isolated from calf tissues submitted; Bluetongue Type II, EHD virus and P13. The investigations are uncertain at this time of the relationship that any of these viruses may have to the condition of white-

eye calves in the field.

This year the investigation is continuing. We have collected samples from more than 20 calves with and without the condition. We are processing these samples through the diagnostic lab in an attempt to discover potential agents or factors which are associated with the condition, as well as attempt to further describe the condition itself.

We have also collected semen from bulls known to have sired calves with this condition and are processing

the semen for virus isolation. Future plans include further semen collection from bulls not associated with the calf condition and assembly of a profile of management, environmental and host factors associated with this condition.

Members of the investigative team include Guy Reynolds, John Schmitz, Duane Lassen, Donald Mattson, Leon Piestick and Donald Hensen. There will be future updates as meaningful information becomes available.