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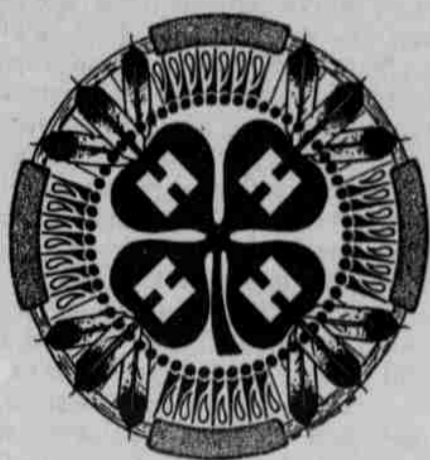
The Oregon State University Extension Service staff is devoted to extending research-based information from OSU to the people of Warm Springs in agriculture, home economics, 4-H youth, forestry, community development, energy and extension sea grant program with OSU, United States Department of Agriculture, Jefferson County and the Confederated Tribes of Warm Springs cooperating. The Extension Service offers its programs and materials equally to all people.



The Clover speaks

by Sue Ryan

Jefferson County Fair will be right around the corner by the time this is published. The Fair's theme for 1998 is "Saddles Under the Stars". The Fair is set for July 22-July 25. Complete de-



tails are available in the premium book. These books are available at the Extension offices in Warm Springs or Madras.

Here are a few of the important details on entering exhibits. The 4-H schedule is different than the Open Class schedule. The 4-H schedule has presentations set for July 16, 17 & 18. The 4-H Horse

show is July 18 & 19. Pen set up will be held on Saturday, July 18 for 4-H Animal Science projects. 4-H weighs-in their animals on July 21 starting at 6:00 a.m. The rest of the show details are in the premium books.

Open Class has two entry days. Monday, July 20 is the day to take in all open class exhibits except for Flowers, Crops and Livestock. Open Class hours are from 11 a.m. to 7 p.m. both days. Just remember! Don't haul your freshly cut flowers over in the heat until Tuesday, July 21. There is no cost to enter open class & it's a good way to evaluate or reward yourself for personal artwork or pursuits.

One other favorite activity of the Jefferson County Fair is the Fair Parade. The parade is set for July 26 at 10:00 a.m. If you want to enter the Fair Parade for judging then you need to arrive by 8:30 a.m. There are several divisions from children to Churches to Indians in Regalia to Cars. Check out the premium book if you are interested in details on the divisions. Call Carol Harden at 546-2205 for information. She is the Fair Parade's superintendent.

Family development and resource management

By Bernadette Handley, OSU Extension Home Economics Agent
A baby born in 1997 to middle income parents living in the urban West could cost as much as \$165,630 in 1997 dollars to raise to age 18. According to figures from the U.S. Department of Agriculture, that does not include the costs of prenatal care, birth or college.

When this figure is adjusted for inflation, the parents would have spent about \$335,000 by the child's 18th birthday. According to the estimate, the single parent will spend somewhat less than the two-parent family. However, the single parent will spend a larger percent of her or his income on the children.

Housing is the largest expense across all income groups and food is the second largest average expense. Unlike food expenses, the cost of child care is highest during the first five years of life. Child care is the only expense that decreases as a child grows older.

What can parents do to reduce the sticker shock of a new baby? "New parents really need to put their finances on paper. Good budgeting and financial

record keeping can help," said Alice Mills Morrow, OSU Extension family economics specialist.

The USDA issues its estimate of child raising costs every year. Copies of the 1997 USDA Estimates for the Cost of Raising a Child are available at the extension office.

-edited from NewsTips, OSU Extension Service, June/July 1998

Tips for spending less and enjoying it more

Learning to spend less takes work. It takes new skills and practice to find the best way to stretch the family budget per Alice Mills Morrow, OSU Extension family resource specialist.

Ideas for ways to cut spending

Don't buy it - Ask yourself if you really need the item or if there is something else you want more. If you have a hard time NOT buying, stay out of stores. Or take ONLY the money you must have to buy what you need.

Borrow - This approach is especially appropriate if it's something you don't need very often. The library or other public services offer items on loan.

Share - Stretch those dollars by buying in bulk and sharing with family, friends, or neighbors.

Substitute - Be sure to think about whether a lower priced item would do the job just as well.

Use wisely - Make items last longer by taking good care of them.

Find the best buy - Shop around, check catalogs and newspaper ads and visit two or three stores.

Make it - Check prices for materials and consider your skills and the time it will take. The cost of materials should be cheaper than the finished product. Unfinished or unusable homemade projects don't save money.

Rent - Explore renting if you need something only for a short time.

Trade or barter - Consider trading services or things that you no longer want. You may have things or skills that may be of value to others.

-edited from NEWS, OSU extension, May 1998

Proper food storage conserves quality, prevents food poisoning

When refrigerators and cupboards become storehouses for food that is past its prime, both food quality and safety become a concern. Spices can lose their

flavor and vegetables become limp and unappetizing. Refrigerated leftovers could be unsafe to eat if they have not been handled properly says Carolyn Raab, OSU Extension foods and nutrition specialist.

Many people use dates on food packages as indicators of food safety and quality. These aren't always reliable clues, however. It's important to distinguish among the types of dates that are put on packages.

Expiration dates, such as "Do not use after October 1998", are sometimes placed on products such as yeast, baking powder, and cake mixes. These products are safe to eat after the expiration date but they may not work as effectively.

Pack dates are printed on many food packages and indicate the date the food was packaged. These dates are sometimes printed as a code rather than an actual date. Look for them on canned foods. If the storage area is cool, dark and dry, canned food will maintain good quality for at least a year.

Quality dates, such as "Better if used by September 1998", are found on products such as cold cereals and peanut butter. These foods may lose their flavor or develop an off-flavor if not consumed before that date.

Pull dates, such as "Sell by August 15", are found on refrigerated foods such as milk, yogurt, cottage cheese, eggs, lunch meat and packaged salad mixes. Grocers must remove these foods from their shelves by the date listed. If the food has been stored at the proper temperature, it could still be safe for a short time beyond the pull date.

Food Safety Tips
 Don't use the food if there are signs of spoilage such as a bad odor or mold.

Put a date on your own refrigerated leftovers—a marking pen on freezer tape (found in the food preservation section of supermarkets) works well.

Throw out any protein-rich (meat, fish or dairy) food that has been sitting out at room temperature for a total of 2-3 hours.

Don't use smoked fish, cooked meat dishes or homemade raw garlic in oil that has been refrigerated for more than 3 weeks.

And remember...IF IN DOUBT, THROW IT OUT!!

-edited from NewsTips, OSU Extension Service, June/July 1998

Culture Camp July 21st Parent Orientation Barbeque to be held at the 4-H Center from 6-8 p.m.

Parents, make sure all your paper work is completed for your happy camper and that you have your camp list. Questions? Call 553-3238. Culture Camp is July 26 to August 1, 1998 at Peter's Pasture.

Youth worker shares perspective

Hello my name is Lydell Suppah. I'm working for OSU Extension for the summer.

I expect to learn everything I need to know all about being a Livestock Agent, and more. I'm just about done with my first week of work and it's not bad after all. I have already learned how to change pipes for irrigation, and how to do "life math," like how many cows I have to sell to be able to buy hay for the winter. I'm learning about different tools that are used for farming and cattle ranching.

After I'm done with summer work program I will report back to you and give you feedback of what I did and learned. So I must stop writing now, but I will get back to you.

Signed
 Lydell Suppah

4-H... More Than You Ever Imagined.

For more information, contact your County Extension Office.

STOCKMAN'S ROUNDUP: Book confronts controversy



by Bob Pawelek
 OSU Livestock Agent

Cattle ranchers and environmentalists should consider joining forces rather than fighting each other. Meat producers had better start taking vegetarians seriously. And students who plan to pursue careers in livestock production should listen to animal rights activists.

Those are among the assertions in a new edition of a textbook by Peter Cheeke, a 30-year veteran of Oregon State University's Department of Animal Sciences.

In the second edition of his 1993 text, which was titled "Impacts of Livestock Production on Society, Diet-Health and Environment," the OSU professor calls on colleagues, students and practitioners in animal agriculture to examine the ethics and practicality of mass production of meat. The new title is "Contemporary Issues in Animal Agriculture."

The book's purpose, Cheeke said, is

to involve more animal agriculture students and professionals in the debate over society's use of animals for meat and other products.

"Because I believe that public concern about the ethics of so-called factory farming is a precipitating factor in causing people to be turned off by modern livestock production techniques, it is appropriate to discuss intensive animal agriculture," Cheeke writes.

The book takes a look at such topics as: *The establishment of huge swine mega-farms producing as many as two million pigs annually.

*Industrial poultry corporations which have amassed billions of dollars while paying minimum wages to growers and to line workers in the processing plant

*The global growth of massive livestock raising operations.

Cheeke said he expects criticism of the text from some in the animal agriculture community.

He and an OSU colleague, animal science professor Steve Davis, who teaches a course in agricultural issues based on Cheeke's text, said they have already come under fire from some colleagues for views expressed in an article they co-wrote and published in magazines and The Oregonian. The article urged cattle ranchers and environmentalists to consider pursuing common goals such as opposing the industrialization and globalization of animal agriculture, as well as the conversion of "cattle ranches and wildlife habitat to condominium sites, summer homes, ski lodges, and suburbs."

"Do we want to have our meat provided by swine megafarms, chicken fac-

ories and beef factories, located (perhaps overseas) where feed, water, labor and waste disposal costs are lowest for the shareholders of multinational food companies?" Cheeke and Davis wrote in the article.

"Is western cattle ranching destined to the same fate as sheep ranching?" they asked. "One of the most positive things that cattle ranchers could do to ensure their survival in the face of competition from industrial production of animal protein is to make peace with environmentalists."

"As the most vocal and committed opponents of industrialized animal agriculture and development of rural land, they (environmentalists) may indeed be among the ranchers' best friends."

The authors also suggested that urbanization of the west will have far greater negative environmental consequences than cattle ranching ever has or will have.

"Swiss dairy farmers are subsidized so that tourists can see Brown Swiss cows on mountain meadows," they wrote. "Subsidized grazing fees, though often criticized, may be a small price to pay for the preservation of rangelands and wildlife habitat."

The next edition of Cheeke's text urges persons interested in the future of the animal agriculture industry to study controversial issues as a matter of practical survival. For example, he says, by addressing "the hard questions" OSU may prompt its agriculture students to come up with answers.

Copies of the book are available from Interstate Publishers, Inc., P.O. Box 50, Danville, Ill. 61834-0050. Their telephone is (800) 843-4774.

AUGUST

Garden hints from your OSU Extension Agent

- Check apple maggot traps; spray if needed.
- Make compost of lawn clippings and garden plants that are ready to be recycled.
- Control yellow jackets and wasps with traps and lures.
- First week: spray for walnut husk fly.
- First week: second spray of peach and prune trees for root borers.
- First week: second spray of filbert trees for filbertworm.
- Spray for root weevils in ornamental shrubs and flowers; codling moth and spider mite in apple trees; scale insects in camellias, holly, maples.
- Plant winter cover crops in vacant space around the vegetable garden; plant winter kale, Brussels sprouts, turnips, parsnips, parsley, and Chinese cabbage.
- Dampwood termites begin flying late this month. Make sure your home is free of wet wood or places where wood and soil are in contact.
- Fall webworm webbing appears in ornamentals and shade trees; prune nests and destroy, or spray with diazinon, *Bacillus thuringiensis*, or Orthene.
- Watch for corn earworm on early corn—treat as needed.
- Check lawns for chinch-bug presence and/or damage.
- Begin soil preparation for planting new lawn.
- Fertilize cucumbers, summer squash, and broccoli, while harvesting to maintain production.
- Clean and fertilize strawberry beds.
- Control caterpillars on leafy vegetables, as needed, with *Bacillus thuringiensis* or rotenone.
- For mite control on ornamentals and most vegetables, hose off foliage, spray with miticide if necessary.
- Monitor garden irrigation closely so crops don't dry out.
- Use mulch to protect ornamentals and garden plants from hot weather damage.
- **East of Cascades:** check for tomato horn worm.
- Mid-August to early September—fertilize lawn for last time this growing season.
- **Western Oregon:** mid-summer planting of peas; use enation-virus-resistant varieties, plant fall crops of cabbage, cauliflower, and broccoli.
- **Oregon coast:** plant spinach.
- **Western valleys, Portland, Roseburg, Medford:** plant cauliflower, broccoli, Brussels sprouts, spinach, turnips, and parsnips.
- **Columbia and Snake River valleys, Ontario:** plant Chinese cabbage, and endive.
- Camellias need deep watering to develop flower buds for next spring.
- Prune raspberries, boysenberries, and other caneberries after harvest.
- **High elevations, central and eastern Oregon:** prune away excess vegetation and new blossoms on tomatoes after mid-August. Concentrate on ripening set fruit.
- **Coastal and western valleys:** spray potatoes and tomatoes for early and late blight.