

NEWS ABOUT AGRICULTURE AND LIVESTOCK

Up to Date Information to Help Develop Progressive Farming

HIGH PRICES FOR BEST CREAM AND MILK AVAILABLE

By ROY C. STEWART
(In the Oregon Journal)

Cream grading and raising the standard of dairy products is of vital importance to dairymen of the northwest. All manner of plans have been proposed to force the average dairyman to produce higher quality products, but so far with success in few instances. Of course, the discussion of such a need has led more and more dairymen to produce a high grade product and most of these producers have found special markets readily. Special markets for every bit of surplus dairy product could be as easily found for the entire northwest.

Laws enacted to force dairy product improvement have proved only half way successful for, although it is a comparatively easy matter to pass such measures, it is very difficult to put enough officials in the field to make them a success.

Many Evade Laws

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Should Grade Prices

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poultry feed is the one that supplies most economically food elements.

Crop rotation might lessen the drain on soil fertility even in semi-arid districts of Oregon, the experiment station says, particularly on organic matter and nitrogen. Suitable rotations including legumes or nitrogen-gathering crops, may increase and maintain soil fertility.

O. A. C. COW NOW WORLD CHAMPION

OREGON AGRICULTURAL COLLEGE, Corvallis, Jan. 17.—With the birth of a living calf Jan. 5 to Oregon Panetta Q, senior 3-year-old Ayrshire, the last requirement was fulfilled for bringing to the O. A. C. herd its first world championship and to Oregon the first world record for Ayrshires.

The production record of Oregon Panetta Q was completed some weeks ago. By giving 14,531 pounds of milk and 539.11 pounds of butterfat in the 305 day period she easily surpassed all former performances in her class and the dropping of her calf gives her the official title for the senior 3-year-old Ayrshires. She replaces Boggie of Eastside, owned by Sycamore Farms, of Douglasville, Pa.

Oregon Panetta Q's performance was not freakish, as she comes from a line of high producers and record breakers. Her sire, Oregon Peter Pan, is the senior sire of the college Ayrshire herd, who is out of Wildwood Edda 3d, former world record two-year-old. A number of Oregon Peter Pan's daughters in the college herd hold state records, and Oregon Panetta Q herself was a state leader in her class as a two-year-old.

The calf just produced is a heifer, as are the two previous calves of the champion. All are being raised by the college.

Feed records kept on the herd show that the total feed for the five champion cost \$141.45 during the test, while her milk was sold for 25 cents a gallon, or a total of \$422.50, a difference of \$281.05. At an average of 40 cents a pound, the butterfat would have brought \$273.24 and the skim milk, at 50 cents a hundred pounds, had a feeding value of \$58.12, making a total of \$295.36 and a net return of \$153.

The ration consisted of grain, oil-meal, hay, silage, roots, and green feed, plus a strain mixture was made up of three parts each of barley, oats and mill run, two parts oil meal and one part coconut meal.

The physical conditions for the test were far from ideal, and could be better on nearly any modern farm. She was under the care of two different herdsmen during the test and five different student milkers. At one time her production was lowered materially by a change of milkers. The test itself was under the supervision of R. C. Jones, associate professor of dairy husbandry.

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SQUIRREL POISON WORK IS SAVING FARMERS MONEY

Farmers of Oregon saved more than 179 thousand dollars on the cost of ground squirrel poisoning in the last six years, reports Ira N. Garbrielson of the federal biology survey cooperating with the state college extension service.

This does not consider the value of crops saved by the cooperative control work, estimated conservatively at two million dollars. State funds appropriated for rodent control work of all kinds for the period was \$12,744.

A total of 512,693 pounds of poisoned grain was distributed by county agents, and 436,490 acres of government lands adjoining cultivated areas were poisoned by the biological survey to protect the cultivated fields from squirrel damage.

"Five species of ground squirrels are found in Oregon," says Mr. Garbrielson, "all of which are destructive to agriculture. In addition to these is the silver grey squirrel that is protected by law but nevertheless inflicts heavy losses to nut growers of the Willamette valley."

The program of needed work includes for the immediate future the poisoning of a million additional acres of government lands adjoining cultivated fields. Continuous herds are made upon farm crops by ground squirrels raised on the public lands. In many districts permanent relief cannot be obtained by the rancher until this menace is removed.

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bert Towne et ux—Lot 10, blk. 4, Sladden's 3rd add. \$10.
Charley L. Westrope et ux to W. W. Green—Int. in tracts tp. 17 S R 1 W, \$10.
Jesse C. Ayers et ux to Samuel Rugh—Lot 10, blk. 4, Sladden's 3rd add. \$10.
Emma Moxley to Arthur F. Wickes et al—Tract in blk. 5, University add. Eugene, \$10.
Walter F. Huff et ux to Robert E. Lacey et al—Int. in tracts tp. 20 S R 3 W, \$10.
E. S. Merrill to Anna Lau—Lots 5, 6, 7, 8, blk. 3, Blue River City and lot 12, Frissell's plat, \$10.
Lewis D. McFadden et al to Nellie D. McFadden—17.99 A. tp. 15 S R 4 W, \$1.
Lee Burg to G. E. Hegberg—Tract tp. 17 S R 4 W, \$10.
Alice M. Chapman to Al Cook et ux—N 1/2 of lot 6, blk. 9, Christian's 2nd add. Eugene, \$10.
L. Timmons et ux to W. A. Erigh et ux—Tracts tp. 16 S R 4 W, \$10.
Katherine Stewart to Alpha B. Part of lot 12, blk. 10, Scott's add. Eugene, \$10.
David Sherman et al to Ward W. Johnston et ux—Tract in blk. 1, Long & Landess add. Cottage Grove, \$1.
Walter B. Jones et ux to Sarah E. Rawlings—Lot 7, blk. 23, Packard's add. Eugene, \$10.
Clara Numbers to Robert E. Lacey—SE 1/4 of SW 1-4 sec. 8, tp. 22 S R 3 W, \$1.
E. J. McClanahan et ux to Nina Thompson—Lot 12, blk. 2, College Hill Park, \$450.
W. A. Hourgeis et ux to J. C. Bradley—Lot 10, blk. 3, Portola, \$80.
W. T. Gordon et ux to J. H. Chambers—SW 1/4 of NE 1/4 sec. 20, N 1/2 of NW 1/4 of SE 1-4 sec. 20, tp. 29 S R 4 W, \$10.
Ethel McFarland Foster et al to Oscar Drury et ux—Lot 3, blk. 11, Oakridge, \$10.
Webster L. Kincaid et ux to Beta Omega Alumnae Association—Part of lot 9, blk. 2, Kincaid's add. Eugene, \$10.
E. H. Smith et al to Nelson Mill Co. Inc.—Tract in tp. 17 S R 3 W, \$6000.
C. M. Hartwell to Irene G. Hartwell—337.27 A. tp. 17 S R 1 W, \$1.
Roy W. Melville et ux to Edward Butten—Tract in blk. 3, Fairmount, \$10.
Frank E. Taylor sheriff, to M. K. Richardson et ux—Lots 17-18, blk. 4, Milpoo Park.
First Inv. & Loan Co. to J. E. Morgan—Lot 17, blk. 1, Portola, \$1.
Adah F. Motter et al to James Karhan—S 1-2 of SW 1-4 W 30 A.
S. S. Walker et ux to Roy W. Melville et ux—Tract in blk. 3, Fairmount, \$10.
George Smith et ux to Henry B. Apperlie et ux—Lot 7, blk. 13, Stewart's add. Eugene.

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Homogenizer, Marvelous Machine, Eliminates Cream Line From Milk



ORIGINAL SOURCES

Homogenizer is responsible. Do you know what a homogenizer is? Probably not. It plays an important part in the manufacture of all the evaporated milk that goes into most of the homes of America but not one person in a thousand ever heard of it.

"Evaporated" may give you the ideal that in the process of evaporation the milk has lost some valuable quality. It hasn't. It has lost only water. Sixty per cent of the water is evaporated from the milk after it comes fresh from the cow. This loss of water means all the food values have been left in concentrated form in the evaporated product. So evaporated milk is merely concentrated milk.

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grations and seasonal distribution of fish of different ages are being studied in an effort to prevent the decimation of the runs, such as happened in the case of salmon in the Pacific northwest and British Columbia waters. Thousands of herring have been captured and marked for further identification, then released, and fishermen advised to notify the fisheries development commission if they are caught in the future.

Another means of determining the migration routes of fish of different ages is by counting the annual growth of rings which appear on the scales.

Reindeer Dislike Michigan Climate

LANSING, Jan. 17.—(AP)—Experiments conducted by the state department of conservation apparently have demonstrated that reindeer will not thrive in the northern peninsula of Michigan.

About two years ago 60 reindeer were imported and placed on a game farm. It was the hope of sportsmen that they would find the cold stretches of the Lake Superior to their liking and that the northern woods soon would be thickly populated with the Arctic animals. Federal and state agencies had announced that a mossy growth prevalent in the upper peninsula was ideal food for reindeer. The herd at first increased to more than seventy. Then they started to die off and now only seven are left.

Scientists have attributed the high mortality rate to a species of pneumonia, brought on by the climate, and to a lack of lime in the food.

Romans Said To Be Skilled Fishermen

SEATTLE, Wash., Jan. 17.—(AP)—Fishermen who proudly watch their files settling far out in the water after a perfect, flashing arc through the air may well be reminded that this sport was shared by similar enthusiasts in Rome during the year 300 B. C. Prof. Teavor Kincaid, University of Washington, declared here recently in an illustrated lecture on fly making and casting.

"The Romans were skilled fishermen and fly casters," said Professor Kincaid. "Although our manufactured flies may be more substantial and a trifle more beautiful, the Romans in 300 B. C. considered angling a fine art and had many magnificent specimens of flies in their collections."

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The most effective means yet found to increase the quality of the dairy products seems to be for the dairy product buyers to pay for them according to a standardized grade, giving the dairymen who produce high class products a material increase in price over what is paid for the product put out by the indifferent producer.

There is a decided limit to the market for ordinary or inferior quality dairy products. There is no limit to the market for extra high quality cream, butter, cheese and milk. High quality products will create their own new markets. Off quality goods will always have to fight for new markets.

If the dairy industry in the Oregon country is to continue to grow and to remain a leading agricultural business, the average quality of the output must continue to improve.

Several factors have been detrimental to expansion of the dairy industry, among these being high feed costs, larger use of dairy substitutes and low margin of profit to the average producer.

The dairy industry should continue to expand. Every condition other than feed prices is right for growth. The farms on which dairy cattle are kept improve through dairying, because of the need of raising leguminous crops and the fertilizer returned directly to the soil. It is in truth an industry which we cannot afford to be without.

If dairy products buyers do not all take steps to make payment according to grade, the dairymen will in time find it necessary to protect themselves and their industry by really creating effective co-operative marketing organizations to market the dairy products of every community.

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