

# Mountain States Power Company

Wishes You  
 A  
 Merry Christmas  
 and  
 A  
 Happy New Year

## NEW WINTER "RED CROWN"



The new winter "Red Crown" is wild to go—crowded with mileage! On sale at all "Red Crown" pumps.

WILD TO GO!

## FARM POULTRY ERADICATE MITES TO SAVE POULTRY

There are few poultry producers who do not know of the damage caused by the common chicken mite. It is very common in all parts of the country and while it is more prevalent in winter it is well to eradicate it from the chicken houses before the young chickens arrive in the spring.

most station. They state—All mites should be removed and burned. Care must be taken to get the spray into all crevices. Kerosene emulsion, crude petroleum, and wood preservative may be used for spraying, followed by whitewash. Whitewash acts mechanically by helping to fill up many crevices. Spraying should be repeated after a week in order to get any mites that may escape. Rooms should be painted frequently with wood preservative or crude petroleum. A treatment of the roosts, nests, boxes, etc., each spring with oxidized crude carbolic acid or sheep dip is usually sufficient to reduce the action of the mites to a minimum. The fact should be kept in mind that mites are blood-sucking parasites and do not remain on the birds as do lice. Mites are more harmful to poultry than lice and in treatment it is necessary to treat the house and not the bird, as in the case of lice.

ing places so as to reduce hiding places to a minimum is an excellent control measure.

If new birds are brought to the farm, or birds to new quarters, they should be isolated for a few days in a pen separate from the permanent quarters so that all of the mites will leave them, thus preventing the infestation of new quarters. If birds are moved in the daytime mites will not be carried on them.

### Poultrymen Use Greens in Greater Quantities

New Jersey poultrymen are finding that for greatest success plans should be made to supply poultry with an abundance of greens. They find that vegetation usually becomes tough and coarse in the summer and free range conditions do not provide the proper type of green food for poultry.

To offset this the principal crops sown in yards or on range are oats, rape and alfalfa. An alfalfa sod makes an ideal range because of the slow growth constantly coming out. Rape also makes a new growth as the old is eaten off. It produces dark yellow yolks, however, and must be avoided if light yolks are desired. Oats make a very good crop for a few weeks. They should be planted in small quantities, because if not consumed while young they soon become too large and coarse.

In addition to range crops, cabbage, kale and Swiss chard are often grown in a side field and fed to the birds. Kale has proved particularly well suited for summer feeding as it continually sends out new shoots after being cut. Cabbage makes a fine feed for late summer and fall.

Regardless of the kind of succulent feed used, successful poultrymen aim to provide six to eight pounds daily per 100 birds. When fed the first thing in the morning or the last thing at night, the green feed does not interfere with consumption of other feeds, and egg production is improved by its use.

### Poultry Facts

- A Leghorn cockerel may become a rooster, but never a fosterer.
- Painting the roosts and nests with a good preservative or crocidol is insurance against mites.
- It is a good rule never to let a sick chicken die on the premises. It should be killed before it reaches that stage.
- If you are expecting to get the best results from your poultry flock, feed a balanced ration and do not over-feed.

## GARDEN CROPS

### Report of the Vegetable Gardening Committee at Agricultural Conference

Your committee appointed to investigate and consider problems relative to the growing and marketing of vegetable crops in Coos county hereby submit the following report:

**Markets**  
 At the present time the production of vegetables in the county is confined to the growing of these crops for the various city markets of the county. A most important factor in the vegetable gardening business is the markets for perishable products. The population in the city markets of the county is estimated at approximately 30,000, offering considerable outlet for vegetables that are home grown. No vegetables are yet grown in sufficient quantities for outside shipment. The problems of marketing in the county are therefore those of satisfactorily selling in the home cities.

**Shipped in Vegetables**  
 Quantities of vegetables are now shipped into the county from outside sources, train, boat and truck. Some of these vegetables cannot be successfully raised in the county because of climatic conditions but there are considerable numbers of vegetables that are shipped in which can be easily grown in Coos county such as the following: cabbage, cauliflower, celery, onions, lettuce, asparagus, rutabarb, spinach, broccoli and root crops.

**Locally Grown vs. Shipped in Goods**  
 We, as a committee, recognize that there are four essentials in the marketing of vegetables in the city markets of the county.

1. A well graded and packed product.
2. The use of standardized containers or packages.
3. High quality of the product.
4. Regularity of supply and demand to satisfy and hold the trade.

It is certain that local growers are losing opportunities of successful marketing in competition with shipped in products because of these important things. We feel that local growers have not yet realized the value of, not yet practiced the art of careful grading and proper packing of the vegetables. Irregularity of supply of a certain commodity is one of the reasons for the grower being unable at times to successfully dispose of his produce. It is our firm belief that not until local growers improve their marketing practices will they realize the greatest value of the home markets.

We wish to emphasize in the local marketing of vegetables that quality is paramount, together with attractive packing and preparation for marketing and that shipped in goods must be competed with on this basis.

Vegetables will continue to be shipped into Coos county as long as the grower does not put up his produce in a standardized and properly packed form. Local dealers have sought elsewhere for vegetables because of their being unable to get these crops in a standardized package with regular supplies.

The money paid for a large amount of vegetables brought into the county should be in the hands of local growers, in preference to giving it to those of another county or state, except where absolutely necessary.

**Insect Pests**  
 Probably the greatest menace to certain vegetable crops in the county, particularly, cabbage, cauliflower, broccoli and some root crops is the root maggot. This insect annually causes thousands of dollars worth of loss each year to growers. So important is it that in many cases these crops are not grown at all because of the insect, when they could be successfully produced otherwise.

We recommend, as a committee, that a petition be sent to the O. A. C. explaining the losses due to this insect in the county and requesting assistance in experimental work looking towards the control of this pest, so that growers may be able to successfully produce the crops above mentioned which are well suited to climatic conditions of the county.

**Types of Vegetable Gardening**  
 In view of the importance of successfully meeting competition with a regular supply of vegetables it is our belief and recommendation that a grower contemplating the growing of vegetables should produce enough of one crop or another, to be able to make an impression on the market and to make his supply regular. We recommend that growers contemplating vegetable production make careful investigation before planting as to varieties, proper season of planting, most profitable seasons of selling and commercially recognized methods of grading and packing. These should be previously investigated and con-

sidered. We favor more or less specialization in vegetable gardening with reasonable acreage of one crop or more rather than small patches of many crops, such specialization being in accordance with the grower's soil and location.

**Broccoli**  
 This vegetable is well suited to Coos county but little progress has been made in growing for earlier shipments. It is recommended that outside of growing a sufficient quantity for the cannery and local consumption the crop be planted to the extent of 75 or 100 acres or left entirely alone, inasmuch as it is necessary to have approximately this acreage to warrant the machinery necessary to ship the crop.

**Asparagus**  
 It is estimated that not more than 5 per cent of asparagus consumed in the county is grown here. There is, therefore, opportunity for expansion along these lines, up to possibly 20 acres. One year old plants of Washington variety should be used.

**Lettuce**  
 Coos county is one of the best sections of the state for a long lettuce growing season having an especial value in this respect for growing summer lettuce in the cool temperatures of the county. We favor a gradual increase of this crop not only for entire local consumption but also for car shipments to interior points, particularly during July, August and part of September.

**Celery**  
 At the present time but very little of the celery consumed in the county is produced locally. Under proper soil conditions this crop can be grown to very good advantage and represents a branch of vegetable growing which is decidedly profitable. In view of the fact that excellent celery is raised in the Willamette valley it is necessary that a high grade of celery be grown in this county in order to successfully cope with this competition.

**Onions**  
 At the present time several cars of onions are annually shipped into the county. There is a sufficient amount of good soil in the county to amply take care of this local demand provided the location is carefully chosen and the variety of seed and season of planting are carefully considered.

**Cabbage**  
 Several cars of cabbage are imported into Coos county particularly during late winter, spring and early summer. Some of the cars arrive at a time when cabbage cannot be home grown, while other cars are shipped in when there should be a supply of home grown cabbage. We recommend for a late market the use of the variety of Oregon Ballhead.

**Cauliflower**  
 The county is extremely well adapted to the growing of fine cauliflower which should be produced in sufficient quantities at all times to take care of local demand. We realize, however, that the work of the maggot, a limiting factor in cauliflower growing. Growers have had best results in controlling this pest by the use of corrosive sublimate and close cultivation to the plant.

**Cannery Vegetables**  
 We are in favor of greater consideration being given by growers to the call of the cannery as a market for vegetables such as beans, beets, broccoli, carrots, rutabarb, corn, etc.

We realize that this institution represents an important market in the county and one that shows reasonable opportunities for expansion to the benefit of growers of vegetables and small fruits.

**Farm Gardens**  
 Whereas the general farm in the county is capable of growing a wide range of vegetables for home consumption of the farm family; whereas, these crops are quickly and economically grown and are most helpful towards the health and economical living of the family, we as a committee recommend and do urge more and better farm home vegetable gardens in the county, with a view of increasing the value of such gardens and providing ample supply of such food.

We discourage, however, the planting of a surplus of vegetables over and above the normal amount consumed by the farm family for the reason that in most cases this surplus is taken to the city markets and sold at a lower figure than existing market prices, thus glutting the market and seriously injuring the business of the bona-fide grower.

Respectfully, S. Stone, chairman; A. G. Bouquet, secretary; W. R. Orringer, H. L. George, Merle L. Karsthal, L. M. Assen, A. C. Chase, Vegetable crops committee.

Don't worry about your battery when you can take it to an expert at the Coquille Service Station and have it inspected.

Calling Cards, 10¢ for \$1.50.

## LIVE STOCK

### PURE-BRED STOCK FOR EVERY FARM

Pure-bred live stock on every farm will some day be the rule in the United States. It will come through the use of registered sires; then the addition of registered females, and finally by the weeding out of "pedigreed scrubs."

The pedigree is an index of quality, for "like begets like or the likeness of an ancestor." But pedigree is not absolute proof of exceptional quality—sire and brooder. It can be made so in time, and breeders are urged to bring that day to pass by culling every animal whose individual characters and the chances of passing them on to its offspring do not match up with its royal lineage.

In the past there has been great reliance on the herd book. Animals have been sold for reproductive purposes because they carried the blood of popular sires and dams. Many of them should have been sent to the block. It is bad enough that less than 10 per cent of the live stock in the United States is pure-bred; it is worse for the breeding industry that shortsighted men see only the dime in front of their nose and not the dollar a few years off.

In Europe the culling of animals for breeding purposes is much more rigorous than in our own land. Over there pedigrees carry a guarantee of individual excellence, because it has been the custom among breeders to register only outstanding animals. That's what we will come to in America. A pedigree should stand not only for the presumption of inherited characters and propensities; it should also represent high quality in the individual. Some day "pure-bred live stock on every farm" will indicate high-class farming in fact as well as in theory.

### It Is Quite Economical to Let Swine Pick Corn

In this age of efficiency, when every one is trying out labor-saving devices and economical systems, you may have overlooked the fact that in handling corn you may simply open the gate to the field and let the hogs help you in your work. Under the old system every ear of corn had to be handled at least three times. The ear is first pulled off the stalk and thrown into the wagon. Then it is thrown from the wagon into the crib. After that the basket is filled at the crib and the corn carried to the hogpen.

The hog not only reduces the number of handlings but eliminates them completely. All that is necessary is to open the gate and drive the hogs into the field. They clean up the corn with less waste than if it were harvested by men, and they also spread the manure over the field.

In sections where the seed will mature, cowpeas, or soy beans, sown broadcast through the corn at the last cultivation, produce a large quantity of feed in addition to the corn. The beans, being high in protein, balance the ration and make almost an ideal feed for hog fattening. The hogs eat not only the beans themselves, but such of the green vines. Rape is another excellent crop to broadcast in the corn at the last cultivation to help out the sum total of hog feed. In some instances it may be advisable that a part of the field be set off by a temporary fence and the hogs not allowed to cover too much ground at one time.

### Health Hints for Live Stock in Summer Months

During the summer months one of the most important factors in maintaining the health of live stock is to see that they have plenty of pure drinking water. Overheat or sunstroke may be avoided, especially during harvest time, if the horses are watched closely and watered two or three times during the hottest periods of the day.

A small quantity of water in a pail given to the team will increase the amount of sweating. Evaporation of moisture from the body acts as a cooling agent. The small amount of trouble involved in getting plenty of water to work animals will be repaid by their ability to stand more work.

A good supply of pure water is just as necessary for cattle and hogs as for work horses during the hot weather. Where young and adult cattle are pastured together, the young ones are sometimes skimped on water on account of being crowded away, and the water filled and muddied by the larger animals. In some instances this can be avoided by increasing the tank space and having more water available when the herd comes to drink.

### Culling Sheep Flock

As the lamb crop gives the best return it is given the first consideration when culling. A good type is most desirable. Cull out the ewes with weak backs or saddle backs. Ewes with long legs, shallow body and weak constitution are off type.

When it comes to wool production all sheep that produce light, flowy wool, lacking density, or those producing wool with too much variation in the size of the fibers should be removed from the flock.