

Oregon Agricultural College is the Friend of the Farmer

Page of News Notes and Interesting Articles Specially Written by College Experts For This Newspaper.



View of Oregon Agricultural College, Corvallis, Oregon, the Sole Aim of Which Is to Aid Agriculturists.

PARIS EDITOR'S VIEW OF THE YANKEE HEN.

"IN ONE YEAR the hen goes beyond all performance. It establishes the world's record of 291 eggs, and the Yankee specialists who declared about ten years ago that the laying of 200 eggs would be a fine ideal to reach now have the ambition of surpassing 300 in a year."

The foregoing is from an editorial in a French magazine, "Vie a la Campagne," which being translated means Life in the Country, of February 15, 1914. The edition containing it is a special poultry number and carries an illustration of the former O. A. C. champion hen whose world record stood but a few weeks before being broken by another Oregon Station hen. Concerning the lessons to be learned from the experiments of Professor Dryden and other poultry specialists, the editor says that we know many more things about the laying hen than we did in 1905, "and we thus sum up our present day results:

"First the laying of a hen for a year may go up to 291 eggs.

"Second, laying hens may be classified in three sections: First, extra layers with more than 250 eggs a year; second, very good layers with 200 to 250 a year; third, good layers with 150 to 200. Below 150 the production may be considered remunerative.

"Third, hens give their maximum production the first year.

"Fourth, intensive production lasts from four to five years.

"Fifth, the total production of a hen may go to 3,000 eggs. Up to the present it is limited to 1982."

The French editor was highly delighted later to learn that a hen under the care of one of the Yankee specialists, Professor Dryden, had actually surpassed his 300-egg per hen limit by the margin of three eggs.

NEW FRUIT VARIETIES ORIGINATED IN OREGON.

MORE FRUIT men of Oregon should become interested in originating new varieties, but much has already been accomplished, according to Professor C. I. Lewis, head of the Horticultural department of the Agricultural College. They would find the practice a pleasant relaxation from the routine work, and possibly financially profitable as well. An improved variety of currant is said to have brought the originator \$30,000.

Among the fruit varieties originated in Oregon are a cherry of the Royal Ann type, a cherry of the Lambert type, a prune of the Italian type, and a peach from the seed of the Early Crawford. The first of these matures two or three weeks later than the Royal Ann and thus becomes a good canning and shipping fruit, since it will usually escape rain cracking. The other cherry is rather larger than the Lambert and is more acid. The prune matures earlier than the Italian prune, and is larger and sweeter than its progenitor. It is said to dry better, and if this is true in connection with the other qualities it should prove to be worth a million dollars to the State of Oregon. The Portland peach seems to be superior to the Early Crawford, and a better shipper.

Other varieties badly needed in Oregon are a high quality red apple for the Willamette Valley, a bright red late apple for Hood River and a gooseberry equal to the English berry but resistant to mildew, for the entire state. Indeed, nearly every section of the Northwest needs a special variety of some fruit, which could doubtless be originated by individual and concerted effort.

WHEN CORN FOR SILAGE SHOULD BE HARVESTED.

CORN for silage is preferably cut when the kernels have passed the milk stage and are glazed and dented, according to the O. A. C. dairy specialists. When corn has reached this stage the lower leaves are beginning to turn brown. Corn at this stage makes silage that is more nutritious as well as sweeter and more palatable.

Aside from being more sour, silage from immature corn lacks a great part of the nutrition of more mature corn. It was found by the New York Experiment Station that corn in the silk stage contained 90 per cent more dry matter than it contained in the early tassel stage, 30 per cent more in the milk than in the silked stage, and 55 per cent more in the glazed stage than in the milk stage. It is thus seen that silage from corn in the glazed stage is two and three-fourths times as nutritious as corn in the first tasseled stage.

When corn is frosted before it has reached the proper stage it should be cut and put into the silo at once. If allowed to stand in the field after frosting until it dries out, water should be added to replace the amount lost by evaporation. Cut corn in the silo should feel moist to the touch. Very dry corn put into the silo without water being added is likely to mold, or fire-fang.

GENERAL APPEARANCES OF TYPICAL DAIRY COW.

HER ANGULAR form is the first impression one gets when looking at a high-producing dairy cow, says Professor W. A. Barr, Federal and Agricultural College field dairy specialist. This effect is due to the great capacity of the organs of production and reproduction. The general effect is described as "wedge-shaped."

The dairy cow shows three wedges—one from the front, another from the top and the third from the side. The first is formed by the sharp withers at the top and the broad floor of the chest at the bottom. The second is formed by the sharp withers at the top and the great width across the hip bones. The third as seen from the side is indicated by the great depth of the rear part of the barrel and the udder, which tapers through the neck. Four points are allowed on score cards for this wedge-shaped form.

Quality is indicated by fine hair, by soft, loose and mellow skin of medium thickness, and by clean bone, lacking coarseness.

Dairy temperament is indicated by the lean, neat appearance of the cow in milk, by a large, full mild eye, and by the general impression given that milk rather than body fat is produced from the feed consumed. When not in milk the dairy cow may be allowed to carry considerable fat.

ONE-YEAR COURSES.

COLLEGE courses of one year each may now be had at the Oregon Agricultural College in agriculture, home-making and dairying. While shortened and simplified to meet only the practical needs of scientific industry in those three lines, these courses are as comprehensive as they can be made and are entirely complete. Furthermore, they allow considerable choice in electing special courses for major work. The scientific features are the ones most curtailed, and a corresponding increase in the training is featured, students spending from one-third to one-half their time in actual work. These courses are ideal for giving young men and women from the grammar schools an insight into

scientific methods of the various industries, and for training them to make practical application of the science in their life work, which must be early begun. They are in no way a substitute for the regular degree work, nor are they preparatory to taking the degree work. But for girls and boys, and men and women, who can afford but a year for special preparation they offer the best possible opportunity.

BROTHERS GET APPOINTMENTS.

R. M. and D. C. Howard, brothers, graduating with the class of 1914, have been appointed to positions as instructors in the Oregon Agricultural College. The former has been assigned to the faculty of the School of Commerce as an instructor in economics, and the latter to the School of Agriculture as an instructor in dairying. Both of these new faculty men were honor students and are said by their respective deans to have been among the very best students graduated from the schools. They were active in student affairs and always ready to lend their support to every movement that promised to enhance the interests of the College and its student body. Likewise they are the last of a group of six brothers that have graduated from this institution, all of whom made an early success of their life career work.

STORED PRODUCTS PESTS.

CORN MEAL, dried fruit and other stored products in the home are sometimes found to be infected with small worms or minute beetles. These pests may be destroyed, the containers made free from the life stages that develop new crops of the pests, and in some cases the products rendered usable by following these directions given by Professor A. L. Lovett, assistant entomologist at the Oregon Agricultural College. Heat the infested material in an oven. A temperature of 125 to 150 degrees will kill all stages of the stored product pests. Materials such as dried fruits may then be washed clean and cooked at once for table use. The containers should be washed out thoroughly with boiling soapsuds, then carefully rinsed and dried.

RECOMMENDED IN TURKEY.

WHILE traveling in Turkey a few months ago a woman of Ashfield, Massachusetts, was informed by some fellow countrymen whom she met that the Oregon Agricultural College is doubtless the best school in which to educate her son. Upon reaching home she began an investigation that has convinced her of the truth of the information, and has since written the College registrar that she will bring her son to Corvallis for his college course. Turkey is almost half way around the world from Oregon, while Massachusetts is almost the length of the continent distant. Both places send students to the Oregon College.

WILL JUDGE APPLE FAIR.

PROFESSOR C. I. LEWIS, head of the O. A. C. Horticultural Department, has been asked to judge the fruit exhibit at the California Annual Apple Fair, to be held in San Francisco, October 1 to 6. Professor Lewis recently served as a lecturer in the summer sessions of the School of Agriculture, State University, at Davis, where he met the leaders of the California fruit interests, and now announces that he will accept the invitation to return to that state to act as judge of their splendid fruit show.

SCHOOLS IMPROVING.

"THE MINIMUM school term in Oregon is now six months, but seven years ago it was but three months, 60 days of school to 305 days vacation," said Frank K. Welles, assistant state school superintendent, in addressing the teachers at the Agricultural College summer school. "The minimum allowed the teachers on examination has been raised from 40 to 60 per cent, and the teaching force has improved accordingly. School buildings of brick, stone and lumber, have taken the place of the old wooden shacks. Text books and courses of study have been changed to include the useful things that make for the student's welfare. The number of high schools in the state has grown from five to 115 in a few years, and the number of graduates from high school has increased to 1500 during the last school year. In 1915 laws now enacted will go into effect whereby no inexperienced teacher without professional training can receive a certificate. There is also a general demand for an eight months' minimum term."

SOLVE POULTRY PROBLEMS.

A SPECIAL Assistant, Miss Clara Nixon, has been appointed at the Oregon Station to aid in carrying on some investigations in the incubation of chicks. These investigations were begun two or three years ago and will be greatly hastened by the work of the new assistant. Miss Nixon was graduated from the course in agriculture this year, having come to the Oregon college to finish her course in poultry husbandry. She was connected with poultry work at Cornell for ten years before entering here, specializing in feeding small chicks. Her work here will be in the departments of chemistry, and poultry.

INTEREST in rural organizations and co-operation throughout the state has led the Oregon Agricultural College to send Dr. Hector Macpherson into many rural districts, where he will give illustrated lectures on these important subjects. These lectures are based mainly on Dr. Macpherson's observations while investigating rural conditions in Europe as a member of the Oregon Commission.

AMONG the improvements in the Dairy buildings of the Oregon Agricultural College are new steel tubular stalls and stanchions. Lumber mats are also being laid on the concrete floors to protect the cows from contact with the cool cement.

Rodents of Oregon and their habits, together with the most practical methods of control, are being investigated in summer field work conducted by the Zoology department of the Agricultural College.

George H. Godfrey, research assistant in plant pathology, has resigned to enter the services of the United States Department of Agriculture.

John R. Magness, a graduate of the Oregon Agricultural College, the class of 1914, has been appointed research fellow in horticulture in his alma mater.

George H. Roach, recently connected with the Portland library, has been made an assistant in the O. A. C. library.

A good useful flower garden should be a part of every vegetable garden. Cut flowers should be seen in the home as frequently as good pictures.