

# FARM CO-OPERATIVE DIVISION

A MESSAGE TO EVERY MEMBER.

## Farm Bureau Fees Coming In.

Annual fees for the Umatilla Project Farm Bureau are coming in with a bang, and we hope to have a 100% membership within a very short time.

The Farm Bureau Co-operative of Hermiston will be glad to receive these fees from anyone not now in good standing. This fund is used for community betterment and is worth many times what it costs.

Umatilla Project Farm Bureau,  
C. M. Jackson, Secretary

## Irrigon Grange Giving Dance.

Saturday night, May 13, the Irrigon Grange will give a dance. Branstetter's orchestra will furnish the music and every one is welcome.

## Farm Bureau Auxiliary Notes.

The regular meeting of the Farm Bureau Auxiliary was held Friday, May 5th, with Mrs. Squire Thomas as leader, assisted by Mrs. Thomas Wilson and Mrs. J. H. Ryland.

The meeting was called to order by the president, followed by roll call, prayer and songs. "Health" was the topic of discussion. Mrs. Thomas Wilson donated a set of quilting frames to the auxiliary. The secretary was instructed to send flowers to Mrs. Doris Madden, who is still unable to attend, and whose absence is much regretted.

The social hour was full of interest and much enjoyed.

Next regular meeting will be May 19th. The topic will be "Music", with Mrs. Ben Jones, Mrs. O. W. Wells and Mrs. N. W. Bloom as the committee.

## An Appeal.

Our school districts here, like thousands of others all over the country, are on a warrant basis. On account of the depression there are not many now who are investing in warrants or any other kind of negotiable paper. The employees of the districts are having trouble in cashing their warrants, and some of them are in urgent need of money. Nearly 6,000 schools in the U. S. had to close this spring before the end of the term because it was impossible to operate any longer. In the northeast part of the U. S. many teachers had received no money for a long time, and they were unable to get sufficient food, and several of them got so weak that they fainted in the school rooms.

School warrants can be used in paying school taxes, and I appeal to you who have taxes to pay and are able to pay them to go to some trouble to purchase school warrants from the teachers and other employees of school districts. Before the trouble is over we will all need more or less help in various ways. Do not be persuaded that the trouble is over. If help does not come from some source, you must not be surprised at what happens among the schools this winter. The state superintendent of schools had a man in Hermiston recently investigating our methods, financial condition, etc., and he said that we are in far better shape financially than a large part of the districts.

Warrants can only be applied on the taxes that are levied by the district issuing the warrants. You want to remember that many of you live in two separate districts. For instance, many of you live in a local district and also in a high school district that includes the same territory that your local district covers. Financial matters of the two districts are separate. Warrants issued by the local district can only be used in paying taxes levied by the local district, and warrants issued by the high school district can only be used in paying taxes levied by the high school district. This appeal is not only to the taxpayers of the Hermiston districts, but also to all other taxpayers where it is necessary for the district in which they live or have property to delay payment on their warrants. You must keep in mind the fact that it is necessary to deduct from the amount of taxes the proportional part of it that is to be used to pay bonded indebtedness or interest on the bonds, if the district issuing the warrants has any bonds outstanding. In order to protect yourself, you should learn from the tax collector the exact amount of your taxes that can be paid with warrants before purchasing warrants. Under a new law, you can pay your back taxes of 1930 or earlier years without any interest or penalty of any kind. Pay them, if you can, and use school warrants as far as possible.

A. D. SMITH.

## Stanfield Grange News.

The Grange dance was well attended Saturday night, considering there were other events in town the same evening. The next dance will be held in three weeks. Watch for the date.

The H. E. Club presented the Grange with a new curtain for the stage Saturday night. Mrs. Reuber presented new pedestals which she had made.

After the regular session of Grange, Mrs. Olday presented Miss Peregrine and Miss Olday in a very clever skit, giving an opportunity to use the new curtain.

## Notice to Patrons of the Cannery.

It seems there has been quite a difference of opinion among patrons of the cannery as to when products shall be paid for that have been canned at the cannery.

The cannery must have funds to buy cans and to operate on, so it is impossible to extend credit to anyone for any length of time. However, it happens at times that a product is ready for the can at such a time that the owner is temporarily out of funds, and would be wasted if it could not be canned. In view of this fact the cannery will extend credit for two weeks time, where it is absolutely necessary, but urge everyone to pay for their canning and remove same just as soon as possible.

Anyone who has not removed their product within two weeks from date of canning, forfeits their right to can any more till paid for. There will be no exceptions to this rule.

Canning days for asparagus are: Monday, No. 2 1/2 cans. Tuesday P. M., No. 2 cans. Wednesday, No. 2 1/2 cans. Friday P. M., No. 2 cans. Saturday, No. 2 1/2 cans. CO-OP CANNERY, O. L. Barlow, Manager.

## NECESSITY FOR PROMPT COOLING OF MILK ON THE FARM.

Cooling milk and cream on the farm promptly and properly would prevent to a very great extent the enormous waste which occurs every year. Milk dealers and manufacturers of dairy products often are obliged to return to the farmer milk or cream that is sour or about to become sour. Part of the returned milk is fed to livestock, but frequently the remainder is a total loss. In addition, some of the cream that is accepted by creameries is of poor quality and can not be manufactured into the best grades of butter.

More than 8% of all milk and cream sold from farms in the United States is produced in sections where natural ice can be harvested. Therefore with the proper use of ice at least 80% of the milk and cream can be cooled on the farm to a temperature so low that they will reach the dealer and the consumer in good condition. In order that milk and cream of high quality may be delivered, they must be cooled promptly and efficiently after each milking. The advantageous use of the cooling facilities which are available on almost every farm would result in great improvement in the quality of milk and cream at little if any additional cost.

## Development of Bacteria in Milk.

Milk leaving the healthy cow's udder usually contains very few bacteria, but others are added through careless handling and improper production methods. Bacteria multiply rapidly in warm milk, and soon cause souring or other undesirable fermentation. No matter how clean the utensils, milk will soon deteriorate and contain many thousand bacteria unless effectively cooled. Bacteria may get into unclean utensils which have not been properly treated to kill bacteria, and from dust and dirt falling from the cow's udder and flanks during milking.

Bacteria grow and multiply much more slowly in cold than in warm milk. When drawn from the cow milk has a temperature a little above 90 degrees F., at which bacteria grow very rapidly. To determine the effect of temperature on the development of bacteria, two samples of milk, one containing 280,000 and the other 16,400 bacteria per cubic centimeter, were divided into four parts each. These parts were held at four different temperatures until they soured. The high-bacteria part held at 100 degrees F. soured in 12 hours, the low-bacteria part, at the same temperature, in 36 hours. At 40 degrees

F. the high-bacteria part soured in 180 hours and the low-bacteria part in 396 hours.

If cooling is delayed, bacteria may develop rapidly and be present in large numbers even if the milk is eventually cooled to a low temperature. On dairy farms employing only a few men, milk is often kept in the barn an hour or more before it is cooled, and it may be several hours after the milk is drawn before it is cold enough to check bacteria growth. This condition is especially true when the water used for cooling is at a temperature of 55 degrees F. or higher and ice is not used. Prompt cooling necessitates the immediate removal of milk from the barn to the place of cooling, which also is good practice, because it shortens the time that the milk is exposed to the air of the barn. Since, in general, bacteria multiply more slowly as the temperature is lowered, the more rapid the drop in temperature the less time for their multiplication and growth.

As now distributed, milk is from a few hours to as many as 72 hours old before it reaches the consumer. Bacteria, therefore, have plenty of time to grow and develop if conditions favor them. Milk that has not been cooled promptly spoils very quickly when warmed, as frequently happens in hot weather during transit from the farm to the city. It is not uncommon for the temperature of milk to rise 10 degrees between the time it is delivered to the consumer and the time it is placed in the ice box.

While cleanliness is the first essential in the production of milk and cream, prompt cooling and storage at low temperatures are the most important factors in preventing souring. For best results, milk and cream should be cooled immediately after milking and kept at a temperature low enough to check the growth of bacteria.

## The Principle of Cooling.

Proper cooling of milk is easily accomplished. Water, perhaps the most common cooling agent, has been used for the purpose for centuries. When a can of warm milk is placed in cold water the heat passes into the water until the temperature of the two is about the same. The final temperature of both depends largely upon the relative volume and initial temperature of each. If a 10-gallon can of milk at a temperature of 85 degrees F. is placed in a cooling tank containing 30 gallons of water at 37 degrees F. the final temperature of both milk and water under average summer conditions will be about 50 degrees F. With twice the volume (or 60 gallons) of water of the same temperature the final temperature of the milk and of the water will be about 45 degrees F. It is evident, therefore, that in order to cool milk to below 50 degrees F. it is necessary to have the volume of ice water large compared with that of the milk.

## NOTICE TO DAIRYMEN OF UMATILLA COUNTY.

The following statements are being provided the dairymen of this county by the Extension Dairyman of the State Agricultural college and the County Agent's office:

In spite of increased numbers of dairy cattle in the state there has been no particular increase in total production. Feed conditions during the winter of 1931-1932 were especially severe in many sections of the state, and due to low prices of butterfat very little grain was fed in any section of the state during the past year and a half, so that at the present time following another year of short food in many sections, the cows of Oregon are starting in the pasture season in poorest condition in many years.

The present hay situation, as near as can be determined, is that there will be some carry-over in Baker county, and a fair carry-over in Malheur county. Umatilla, Morrow, and Central Oregon will have very little hay left by the time pasture really starts. There will be no hay left in the Willamette Valley and none in the coast counties.

The severe freeze killed practically all of the fall seeded grains and hays in the coast counties, and many of the grasses, especially the tame grasses in meadows and pastures.

In the Willamette Valley practically all of the vetch and oats were winter killed, all of the fall seeded grains, with considerable damage to clover. Alfalfa on well drained bacteria part, at the same temperature, in 36 hours. At 40 degrees

call no weather or time during February and March when field work could be done in the valley. Outside of a few sections, grain and hay crops will have to be planted so late that without exceptionally favorable growing conditions during the summer the crop will be light.

In eastern Oregon there was a heavy winter killing of alfalfa in Umatilla and Morrow counties, estimates running from 50 to 75 per cent winter kill. There is some damage in Union and Baker counties and probably some in Malheur county. New seeding has been reported killed in central Oregon, with probably some damage to old seedings. Reports from Josephine and Jackson counties indicate that 50 per cent of the alfalfa was killed and there was a heavy loss of tame pastures.

It looks like a short hay crop and poor pasture season this year. This will probably mean higher priced hay next winter with a real hay shortage in some sections of the state.

There is an increased interest in silos this spring and under present conditions plans should be made to fill all silos possible. The acreage of root crops can be increased and will help out in most sections of the state.

Going back to the discussion on the numbers of dairy cattle it is believed that in all dairy counties of the state plans can be made for a culling campaign this summer that will ease off on the feed situation next winter. In most of the herds in the state there are animals that have been unprofitable, even with the low price of feed that we have had during the past year. Low producers and abortion reactors that get enough flesh on them to send to market should be out of the herd before fall feeding sets in. The objection to culling during the past winter has been the low price of beef. If these animals cannot be sold at a price that will pay for sending them to the market, they should be disposed of locally. During each of the past two winters many dairymen have fed cows for which they bought feed amounting to more than the cow produced during the year. These men would have been money ahead to have killed and buried such cows before purchasing feed for them.

A few dairymen of the state have canned and cured for their own use one or more animals during the past year. This not only gets rid of the low producers but helps the live-at-home program. In a few sections culled dairy animals have been purchased by county relief committees and used for relief food.

In conclusion, it is the consensus of opinion of nearly every one that the dairymen of the state are facing the most severe condition for the next 12 months that we have had in many years. The hay crops will be unusually short, and also a very large proportion of it will be grain hay not well suited to dairy feeding, which complicates the situation. Special feeding recommendations will be made later. Two things seem especially important at this time—the growth of as large an amount of emergency feed as possible, and the necessity of severe culling of low producers and diseased animals before fall.

The man who is testing or at least weighing his milk regularly is going to be able to do a more intelligent job of culling and will undoubtedly come out with a better herd than his neighbor who has kept no record.

O.A.C. EXTENSION SERVICE,  
Roger W. Morse,  
Walter A. Holt.

## SCREEN DRAMA PRESENTED IN REALISTIC WAY.

Movie patrons who have wished for something different in the telling of a dramatic story on the screen will find their hopes realized in "The Night of June," which comes to the Oasis theatre Sunday and Monday. This picture is a grown-up narrative about real people, a drama that could happen in any neighborhood.

A jealous wife, Adrienne Allen, is murdered. Her husband, Clive Brook, unable to establish an effective alibi, and being suspected of carrying on an affair with a neighbor, comes under suspicion. Brook is placed on trial for his life. Because none of the neighbors is willing to tell the exact truth about where he was and what he was doing at 8:30 P. M. the night of June 13, many minor falsehoods are told, which in the aggregate are almost enough to send the unoffending husband to his death. There is a young couple, Gene Raymond and Frances Dee, concealing their secret marriage; a temperance worker, Helen Ware, concealing the fact that a bootlegger tried to deliver liquor for her son at their house; a wife, Mary Boland, concealing from her husband, Charlie Ruggles, the fact that she

# WANT ADS

1 Cent a Word

## MISCELLANEOUS

MILK COWS FOR SALE—ELEVEN cows and 3 calves, at Tony Arnold old place. See the bunch, for \$240 cash. See me. C. M. Jump, Stanfield, Oregon. 37-4tp

FOR SALE—WICKER BABY BUGGY and a colonial baby cradle. Mrs. Floyd Knerr, Hermiston. 37-1tc

HIGHEST CASH PRICES PAID for hogs, cattle, veal, and sheep. L. J. Huston, 910 F. Street, The Dalles, Ore. June 29-tp

HIGHER CASH PRICES PAID FOR all kinds of livestock. Write J. G. Foster, The Dalles, Ore., Box 815. —Apr. 1-1tp

had quarreled with his father, Charley Grapewin, and it is the combined effect of the sum of these many apparently harmless lies that makes the story so unusual.

The strength of the picture lies in the weaving of sub-plots, because these minor plot threads give the story its color and interest.

An inspired bit of direction has the dialogue flow along while the camera cuts back and forth to events being related.

The program includes a comedy "The Golf Chump" with Edgar Kennedy. The Golf Chump has a laugh provoking quality that all golfers, in particular, will enjoy. Also a news reel.

A special attraction for Monday Night will be a program by the Hermiston high school pep band.

## Sewing Hints Help Women Save.

CRESWELL—An estimated saving of \$97 has been reported by women of the home economics extension unit enrolled in the clothing clinic conducted recently by Mrs. Azalea Sager, extension specialist in clothing, textiles and related arts. Garments from one to 10 years old were brought out from closets and trunks. Some were cut down to fit children; some were made over for adults. In all, 26 garments were remodeled with an expenditure of only \$1.86 for new materials, according to Miss Gertrude Skow, home demonstration agent, in charge of the extension program.

## Notice of Hearing Upon Final Report.

IN THE COUNTY COURT OF THE STATE OF OREGON FOR UMATILLA COUNTY.

In the matter of the estate of Thomas Walter Botkin, deceased. NOTICE IS HEREBY GIVEN that the undersigned executrix of the last will and testament of Thomas Walter Botkin, deceased, has filed her final report with the clerk of the above entitled court, and that the judge of said court has designated Saturday, the 3rd day of June, 1933, at 2:00 o'clock in the afternoon as the time, and the rooms of the above entitled court in the county court house in Pendleton, Umatilla county, Oregon, as the place when and where hearing is to be had thereon. All persons interested are hereby notified to then and there appear and show cause if any they have, why said report should not be approved, the executrix discharged and the estate closed.

Dated this 4th day of May, 1933. MARTHA V. BOTKIN, Executrix.

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