

FARM CO-OPERATIVE DIVISION

A MESSAGE TO EVERY MEMBER.

COOPERATIVES MAKE GAINS DURING FOUR YEAR PERIOD.

Oregon now has 187 cooperative marketing or purchasing organizations operating within the state, according to a new directory of such organizations by George O. Gatlin, extension marketing specialist at Oregon State college. This is a gain of 52 since the previous directory was issued four years ago.

All but 12 of the organizations are strictly Oregon associations, the remainder being out-of-state associations doing business in this state. Gatlin reports that Oregon ranks high in the percentage of associations that are incorporated and in the uniformity and soundness of the organization setups. This is made possible, in part, he says, because of the exceptionally favorable cooperative laws that have been built up here through some 23 years and which are unexcelled in the entire United States.

Although there are 175 separate organizations, 65 or more of these are associated together in federations or central sales groups which tend to promote greater strength and unity. Fruit and vegetable marketing associations lead all others in total numbers, according to the new directory which classifies the cooperatives in 18 groups. There are 11 general purchasing organizations and six dealing exclusively in oil and gasoline.

A new setup for federal financing of cooperatives is now in force under the new federal farm credit administration which decentralizes this type of financial service, Gatlin reports. Loans to cooperatives will now be made through 12 regional cooperative credit banks, the one for this region being in Spokane.

Oregon cooperatives have been largely self-financing and now owe only about \$285,000 to the credit administration, a policy that might well be continued even under the new and more favorable loan arrangements, Gatlin believes. Outside entangling financial alliances frequently lead to outside control, he says, while Oregon cooperatives are stronger for their position of home ownership and control.

JUNE 1933 PIG SURVEY REPORT FOR OREGON.

The Oregon spring pig crop in 1933 is estimated at 21 per cent less than a year ago, according to the June first Pig Crop Report of the United States Division of Crop Livestock Estimates. This report is based upon information shown by returns from farmers secured in cooperation with the Post Office Department, through the rural mail carriers.

The number of pigs saved in Oregon during the six months period from December 1 to June 1 is estimated at 147,000 compared with 187,000 in 1932 and 192,000 in 1931. This decline is due entirely to a decrease in the number of sows farrowing as the average size of litter in 1933 is slightly larger than in 1932. The number of sows farrowing in the spring has been on the increase since 1930, but the spring of 1933 shows an abrupt drop back to the 1930 level of 23,000 estimated number of sows farrowing.

The number of sows to farrow in the fall season of 1933 (June 1 to Dec. 1) is estimated at 17,000, representing a decrease of 17 per cent from the 20,000 farrowed in the fall of 1932. This estimate is based upon interpretation of breeding intentions reported about June 1 and assumes that the relationship between breeding intentions as reported this year and subsequent farrowings will be fairly similar to the average relationship of other recent years.

Garden Projects Popular.

ST. HELENS—More interest this year than last is being shown in the farm garden projects in Columbia county, reports County Agent Nelson. Total enrollment reached 305, well in advance of a year ago, as more farmers are interested in raising a good supply of vegetables at home.

Baker Farmers Growing Lettuce.

BAKER—A number of Baker county farmers are going into the lettuce raising business in a big way, according to County Agent P. T. Fortner. Forty-one men have signed contracts to raise a total of 125 acres of this crop for the J. C. Sewell Produce company of Nampa, Idaho. The plan is to harvest this lettuce during the latter part of August, when carload shipments from other sections are at the lowest.

CANNING SCHEDULE FROM JULY 10-15.

Monday A. M.Beans No. 2 1/2 cn.
Monday P. M.Peas No. 2 1/2 cn.
Tuesday A. M.Beans No. 2 cn.
Tuesday P. M.Peas No. 2 cn.
Wednesday A. M.Beans No. 2 1/2 cn.
Wednesday P. M.Peas No. 2 1/2 cn.
Thursday A. M.Beets No. 2 1/2 cn.
Thursday P. M.Beans No. 2 1/2 cn.
Friday A. M.Beans No. 2 cn.
Friday P. M.Peas No. 2 cn.
Saturday A. M.Beans No. 2 1/2 cn.
Saturday P. M.Peas No. 2 1/2 cn.

NOW IS THE TIME.

Co-operation has a two-fold appeal: the material and the intellectual. So far we have been content to rely almost entirely upon the material appeal, and to make members first and conscious co-operators afterwards. Probably this will remain the chief method of expansion in our movement, for it is the quickest means of winning the great masses. But there is no need to neglect the intellectual appeal, which in its way is far stronger, though it seems to touch a smaller number. Now, when every serious thinker is facing apparently insoluble problems, is the time to lay co-operative ideas before them and to devise educational machinery that will enable every progressive section of the public to realize the significance and possibilities of the co-operative movement. —Miss Honora A. Enfield, Secretary International Co-operative Women's Guild.

GARDEN PEAS RICH SOURCE OF FOOD ELEMENTS, SAYS O.S.C.

Green peas, now abundant in many parts of Oregon, are rich in all of the vitamins known to be needed in the adult diet, according to Miss Lucy A. Case, extension specialist in nutrition at Oregon State college. In addition, they contain more of the body building substance called protein than most vegetables, particularly when dried, and are moderately good sources of minerals and roughage, also important to good health.

Peas are sweetest and most delicious when cooked immediately after picking, Miss Case believes. The green, plump pods, well filled with young, tender peas, are best. Those that are too mature have lost their sweet flavor because the sugar in them has turned to starch.

While peas are simple to cook, care is necessary if their green color and delicate flavor are to be preserved, says Miss Case. She recommends cooking them in a small quantity of boiling water—being careful, of course, that they do not burn. Add one-fourth teaspoon of salt for each cup of water used, and if the peas are not fresh from the garden, or are rather mature, add also one teaspoon of sugar for each cup of water. Then cook them rapidly until tender—about 15 minutes. When done the amount of water left in the pan will be just about enough to serve with the peas, without draining. Leaving the cover off the kettle while boiling helps preserve the green color.

Some people like green peas served with butter, and others prefer them with cream, milk or a thin white sauce. Buttered or creamed peas may be served plain, or in a great variety of combinations. Miss Case suggests, for instance, that they may be combined with scrambled eggs, or placed on an omelet before turning one half over the other. They also add attractiveness and flavor to soups, stews, meat loaves and salmon loaves, and are delicious in many salad combinations.

Information on canning and drying peas for winter use is contained in Extension Bulletin 459, "Home Food Preservation," which may be obtained free of charge from county extension agents, or direct from the college at Corvallis.

Many Turkeys Brooded.

DALLAS—S. J. McKee, south of Independence, and C. C. Deter, near Oak Grove, have a total of 10,500 turkeys on their two farms—enough to supply every family in Polk county with a bird for both Thanksgiving and Christmas, it has been estimated. They plan soon to replace these with about 11,000 more. Both are using steam boilers to provide heat for brooding the young poults, and a large house divided into small pens to house them. Each pen has a sun porch. They plan to sell the first batch at about eight weeks and replace them with a new batch, to be raised on their own farms.

AMENDMENT TO OREGON PRUNE GRADES AND REGULATIONS

PACKAGES: The standard package for fresh prunes shall be as follows:

BASKET: U. S. standard half bushel basket (tub or round half).
DISPLAY LUG: 3 3/8 inches deep, 10 1/2 inches wide, and 15 inches long, all inside measurements. A one-half inch cleat to be used on top ends.

PACKING: All packages shall be filled and the top layer shall not be noticeably superior in quality and size to those in the remainder of the pack.

MARKING THE PACKAGE: The box shall be marked on one end in a legible manner with letters and figures of not less than 3-8 inches in height and not less than 3-16 inches in width, with the following information: grade, net weight, and the name and address of the grower, shipper or packer as the case may be. If the required markings do not show on the label they shall be stamped on the label end of the box, or if no label is used, on the end of the box.

The basket shall be marked on the top with the above information using letters and figures of not less than 3-8 inches in height and not less than 3-16 inches in width.

These regulations are now in effect. However, persons having on hand containers not meeting the requirements of the regulation shall be allowed until January 1, 1934, to use up such supplies.

Oregon Standard for Sweet Cherries. GRADES:

U. S. No. 1 shall consist of fresh cherries of one variety which are well formed, mature, but not soft, overripe, or shriveled and which are free from decay and from damage caused by dirt or other foreign matter, skin breaks, cracks, scars, limbru, bruises, scald, hail, birds, russetting, disease, insects or mechanical or other means.

In order to allow for variations incident to proper grading and handling, not more than 10 per cent, by count, of the cherries in any lot, may be below the requirements of this grade, but not to exceed one-half of this tolerance, or 5 per cent, shall be allowed for defects causing serious damage, and not more than one-fifth of this amount or 1 per cent, shall be allowed for cherries affected by decay.

Oregon No. 2 shall consist of fresh cherries of one variety which are fairly well formed, mature, but not soft, over ripe or shriveled, which are free from decay and from serious damage caused by any means.

In order to allow for variations incident to proper grading and handling, not more than 15 per cent, by count, shall be below the requirements of this grade, and not more than 10 per cent by count shall be allowed for defects causing serious damage, and not more than 5 per cent shall be allowed for decay.

Cull Grade: Cherries not meeting the requirements of the foregoing grades shall be marked Cull Cherries.

Definition of Terms.

As used in these grades: "Well formed" means having the shape characteristic of the variety. Mature doubles shall be considered well formed cherries when each of the halves are evenly formed.

"Mature" means having reached the stage of maturity which will insure a proper completion of the ripening process.

"Damage" means that the cherries are injured to an extent readily apparent in the process of proper grading and handling.

The following shall be considered as damage:

- 1. Heavy or unsightly scratches, limbru, russetting or scars, even though covering only a small area of the surface.
- 2. Any material discoloration or softening of the tissue caused by scald or bruises.
- 3. All skin breaks and cracks except a very thin line encircling the stem end of the fruit.

"Serious damage" means fresh punctures, rain cracks or other open skin breaks.

PACKAGES: The standard packages for cherries shall be as follows:

L.A. Lug: 5 3/4 inch deep, 13 1/2 inch wide, and 16 1/6 inches long, all inside measurements.
Box: 4 1/8 and 4 1/4 inches deep, 8 5/8 inches wide, and 17 1/4 inches long, all inside measurements.

This container may be packed with or without a 3-8 inch center partition.

10 Pound Box: 2 1/4 inches deep, 9 inches wide, and 18 inches long, all inside measurements.

PACKING: All packages shall be well filled and the top layer shall not be noticeably superior in quality and size to those in the remainder of the pack.

Marking the Package: The box shall be marked on one end in a legible manner with letters and figures of not less than 3-8 inches in height and not less than 3-16 inches in width, with the following information: grade, net weight, variety, and name and address of the grower, shipper or packer as the case may be. If the required markings do not appear on the label they shall be stamped on the label end of the box, or if no label is used, on the end of the box.

NOTE: Oregon No. 2 and Cull Grade become effective July 15, 1933, and the Unclassified Grade repealed.

Chapter 225, Oregon Laws, 1933, requiring the marking of the packing of the package becomes effective June 9, 1933.

The regulation which established the standard package became effective June 15, 1933. However, persons having on hand at that date containers not meeting the requirements of the regulation shall be allowed until January 1, 1934, to use up such supplies.

The above grades and regulations apply to all sweet cherries whether sold in one box or more, or car lots.

NOTICE TO CREDITORS.

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

In the Matter of the Estate of Anna E. Taylor, Deceased.

NOTICE IS HEREBY GIVEN that the undersigned has been appointed executrix of the last will and testament of Anna E. Taylor, deceased, and has qualified as the law directs. All persons having claims against the said estate are required to present the same to me at the office of W. J. Warner, my attorney, in Hermiston, Oregon, verified as the law directs, within six months from the date hereof.

Dated this 6th day of July, 1933. Ina Gilbert, Executrix. (July 6-August 3)

WITH FARMERS AROUND THE STATE

Alfalfa and Oats Practicable.

PRINEVILLE—The practicability of establishing a stand of alfalfa with oats as a nurse crop was well demonstrated last year and this spring on land seen on a recent alfalfa tour through the county. One 8-acre field of Ladak alfalfa was viewed which was seeded last spring with Victory oats. The oats yielded 86 bushels to the acre, leaving a perfect stand of alfalfa. This came through the winter in fine shape, showing no injury from the severe weather.

Codling Moth Traps Established.

MOSIER—W. L. Howland and Elmer Root, Mosier orchardists, have established codling moth traps again this year to determine flight of the moths so as to indicate the best time for applying sprays. This is the second year these two men have carried on such work with the county agent. Some orchards in the district are trying banding trees with medicated paper in an effort to assist in worm control while cutting down excessive spray applications which bring residue problems.

WANT ADS

1 Cent a Word

MISCELLANEOUS

FOR SALE—COWS, HORSES, MACHINERY, wagons, turkeys. Wm. Mitchell, Hermiston, Oregon. 44-2tp

BRING IN AND LET ME COOL and market your veal, 50c each. Kurrie Market, Stanfield, Ore. 41-1fc

LOST—ROMAN STRIPE SILK scarf lined with pink, some time last Thursday, June 29, between Logan Todd farm and town. Mrs. L. Todd. 45-1tc

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

FOUND—DRAIN HOSE FOR GASOLINE truck. Owner may have same by paying for ad and \$2.00 for trouble. Inquire at Herald. 45-2tc

HOP POLES, ON HIGHWAY, 5c each. F. Truax, Kamela, Or. 45-1tc

FURNISHED AND UNFURNISHED houses for rent. H. E. Hanby, Hermiston. 45-1tc

FOR SALE—FRIGIDAIRE, VERY reasonable. Write Mrs. A. E. Ruge, Rt. 1, Hermiston. 45-1tp

HORSES FOR SALE—SEVERAL good work horses \$35.00 and up. Jersey milk cows \$25.00 and up. E. W. Barnum, 7 Mi. S. W. Hermiston. 45-1tp

HOUSE AND LOT FOR SALE—LOT 9, lot F, 2nd Hermiston addition. Magnolia Street, \$550 cash, \$650 terms. Write Carrie Bell Blood, 628 McKinley Ave., Aberdeen, Wash. 45-4tc

Mae West Here Again.

"Night After Night" is a screen adoption from Louis Bromfield's novel, "Single Night." George Raft, Constance Cummings, Wynne Gibson, Mae West, and Alison Skipworth will be seen in the leading roles.

Action of the film is in a luxurious New York, speakeasy, an old brownstone mansion rescued from decay to serve as an oasis from Manhattan's wealthy thirsty. Raft, young player, who scored sensational successes in minor roles in "Scarface," "Dancers in the Dark," and "Madam Racketeer," has his first leading role as proprietor of the "joint."

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