

FARM CO-OPERATIVE DIVISION

A MESSAGE TO EVERY MEMBER.

POULTRY

SUNYARDS FOR HENS.

By Professor J. S. Carver, State College of Washington, Pullman, Washington.

Would you be interested in a simple method of reducing your laying house mortality, maintaining egg production, and preventing cannibalism? At the Washington Agricultural experiment station during the past three years we have been using a new system of managing our laying birds to maintain health, egg production, and assist in preventing pick-outs. This simple preventive is merely a sunporch or a sunyard for the laying hens.

There is no doubt that much of our laying house mortality, reduced egg production, and cannibalism is caused by the improper brooding, feeding and management of the pullets during the growing period. In discussing this problem we will assume that the pullets have been properly managed and reared during the growing period.

One of the first uses which we have demonstrated for the sunporch or sunyard is to provide more space for the pullets when they are first housed in the laying house. The sunporch or sunyard should be constructed on the south side of the poultry house so that it will be equal in area to at least 50 or 75 per cent of the floor space of the laying house.

When pullets are housed after being reared on the range and are confined in the laying house as commonly practiced in the commercial poultry sections of the State of Washington, the cannibalism or pick-out habit is often very quickly developed. This may assert itself either as vent picking or feather eating by the birds closely confined to the laying pen. It has been our experience at the Experiment Station at Pullman that this habit may be very largely controlled with healthy pullets which have not acquired the habit during the brooding and rearing period, by allowing them sunporches or sunyards, thereby increasing the amount of floor space per bird.

Through the proper arrangement of feed troughs, green feed hoppers, and watering devices on the sunporch or sunyard a certain percentage of the pullets' time each day during the fall months will be spent outdoors on the sunporch whether the weather is clear, cloudy or rainy.

The excellent results secured in the prevention of these vices may be due to the following factors:

1. That feather picking and cannibalism with laying pullets varies with the degree of crowding or is in direct ratio to the amount of floor space supplied per bird.
2. That occasional exposure to the ultra violet rays of the sun has a direct effect on vitamin D metabolism.
3. That direct exposure to the infra-red rays of the sun has an important effect on improved metabolism in laying hens.
4. That the fleshing of birds allowed restricted sunporches and yards of this kind is firmer and the feathers brighter, healthier and tighter.
5. That the comb which is the exterior barometer of the health and production of the hen is materially improved in its red color, fullness of red blood, and quality of texture as compared to the paler, more anemic looking and poorer textured combs of hens in confinement.

Sun the Layers.
It has been found that the exposure of birds to ultra violet light from the sun assists in supplying correct amounts of vitamin D in the poultry laying ration throughout the long winter months. Under our varying Washington climate conditions we find that different sections of the state have a considerable variation in the number of days of sunshine during the months of November to May.

There is no doubt from the results which we have had at this experiment station and at other experiment stations in other parts of the United States that it is important when possible to use the sun's rays to help in maintaining winter egg production, and in reducing the amount of mortality and percentage of culls in the flock.

A concrete illustration of exactly what takes place with a flock was very definitely illustrated at the experiment station last fall. In one of the pens when the pullets were

Stanfield Grange News.

Grange members enjoyed a social time in their hall Saturday evening. Ice cream and cake were served after which old time dancing was the main diversion of the evening. Music was furnished by Edna Ott, Levi Wooster, Earnest Sires and Henry Ott.

The next Grange meeting will be held on the evening of August 5. The lecture hour program will consist of music, readings, stunts and a one act comedy. The program will commence at nine o'clock and is open to the public.

THE COOPERATOR

THE COOPERATOR LOOKS AT UNDER-CONSUMPTION.

The cooperator does not see evidence of over-production; he sees evidence of under-consumption. He sees that somewhere there is a stoppage of the flow of goods from the producer to the consumer. In any properly organized state of society human needs would, in fact, constitute a demand and hence the facilities for production would be utilized for the complete satisfaction of needs.

Production in the present economic order, however, follows, not needs, but capacity to purchase or the power to consume and when the power is unequally distributed there is bound to be disturbances in the economic system.

The flow of goods from producer to consumer is essentially a question of the distribution of purchasing power, and in any system involving an unequal distribution of the wealth which all have helped to create, and which necessarily created grave inequalities in purchasing power, there must inevitably be a persistent mass of distress. That is the great evil of the capitalistic system. It is not organized to socialize the fruits of men's labor but to create profits and all profit, in the strict economic sense, is a toll upon society. It is that part of earnings which represents no equivalent service, for it appears only after all necessary cost of services have been paid.

The profit system enriches the few at the expense of the many. It creates the inequalities in the distribution of wealth which are the cause of business depressions, unemployment and misery in the midst of plenty. It is especially oppressive in the case of the farmer because he produces for the many and not the few. He is producing necessities, not luxuries. His customers are the great masses of the people and anything which limits their purchasing power forces lower standards of living upon him.

The purpose of the cooperative movement is to put production for use in the place of production for profit to organize production for the satisfaction of human needs to create an economic system in which all production will be accompanied by an ability to consume—in which there will be neither over-production nor under consumption because the total consumption will equal the total production.—The Manitoba Cooperator, from Washcoegg.

removed from the range, 200 birds were placed in confinement. These birds immediately went into very high production and by the end of September, although housed in an open front house, laying at the rate of 74 per cent, they began to look rough in plumage, their combs paled, and their faces became rather anemic and pale. There was no mortality encountered during the month in this pen and for some unexplained reason no trouble was had with cannibalism.

It was decided, however, on the first of October to permit these birds to run out on a cinder sunyard and to study any changes that might take place in their appearance. Over a ten-day period with about 50 per cent sunshine, the combs of all of the birds had become intensely red in color, smoother of texture, the anemic condition in their faces had disappeared, and their plumage had tightened, and had a much healthier appearance. From that time, on every suitable day, that is when there was not too much snow on the ground or the temperature was not below zero, the birds have been permitted to run out on this south side cinder sunyard.

(Continued next week.)

CANNING SCHEDULE.

July 31 to August 5.

	A. M.	P. M.
Monday	8:00 to 11:00	1:00 to 3:30
Tuesday	Beans 2 1/2	Corn, greens
Wednesday	Beans 2	Corn, 2s
Thursday	Beets	Beans
Friday	Beans	Corn
Saturday	Beans	

Corn will not be accepted after 3:30 p. m.

SAFE HOME CANNING STRESSED

AT MEETINGS JULY 18-20.

Safe home canning was stressed in a series of meetings held July 18 to 20. Ninety-eight women, which was the largest attendance, were present at the meeting at Milton July 18 under the chairmanship of Mrs. J. E. Jones of Freewater.

Mrs. Cecil Madden made local arrangements at Hermiston July 19, and Mrs. James Beamer and Mrs. E. H. Tucker were in charge of local arrangements at Weston July 20.

Miss Lucy A. Case of the Extension Service in Home Economics from Oregon State Agricultural college, Corvallis, demonstrated the canning of meat, poultry, vegetables and fruit in glass and in tin, and emphasized the necessity of boiling non-acid home canned foods fifteen minutes after opening the can. Non-acid canned food to be used for salads should be boiled and cooled. Home canned fish can be slipped from the can into a square of cheese cloth, tied loosely, and boiled in the cloth to keep its shape.

The four essential factors of successful canning are: first, adequate heat to kill bacteria, yeast and molds, and to stop the action of food enzymes; second, an air tight seal; third, fresh, sound products, and last, but not least, thorough cleanliness of food, equipment, methods, and workers. The first of these rules, adequate heat, was violated in the case of the fatal poisoning from home canned beets, which were boiled only an hour in a hot water bath when canned, according to Miss Case.

A pressure cooker with a thermometer installed on the cover was recommended as the best equipment for canning non-acid foods. Pressure cookers for home use at present are not made with thermometers, but they can be installed by a machinist. The advantage of a thermometer on a pressure cooker is to assure adequate heat which is not shown by the pressure gauge.

In order to assure adequate heat in canning string beans, peas, corn and other non-acid vegetables, boiling before packing into the jars was recommended. These vegetables should be boiling hot when packed in the jars and should be processed immediately to prevent souring. "Flat sour" is a type of spoilage in vegetables that occurs before they are canned, and results from undue delays between garden and can, especially from collecting quantities of vegetables in deep containers and allowing them to stand around in a warm place. Two hours from garden to can is a good rule to prevent spoilage and to insure good flavor of canned products.

Jars and rubbers play a large part in spoilage of home canned goods, as an air tight seal must be made if canned food is to keep. Use only those lids on jars that were made for them, for although other lids may seem to fit, they often fail to produce an air tight seal. It saves time and money to test a jar for leakage before using. Place warm water in the jar, seal and invert. If the hot water leaks out of the jar, it is not safe to use without adjustment or repair. Many jars that cause food to spoil have nicks or rough places on the sealing surfaces which prevent an air tight seal. Good rubbers, new rubbers each year, and freshly made self-seal lids each year are a good investment as time deteriorates rubber compositions, and an air tight seal may be impossible with old material. Inferior lids were brought that had been eaten by the acids of fruit, causing loss of the canned fruit. Recommendation was made to use only one rubber on a jar.

A common cause of spoilage of corn and beans is packing jars too tightly and too full. Fill cans of

corn only to one inch from the top of the jars. Jars of any kind of food may spoil if lifted by the tops, thus breaking the seal. In canning tomatoes, be sure to remove all of the core which might cause spoilage.

Food preservation budgets were stressed at the meetings. Prepare now for next winter and spring by estimating the needs of your family. Can, dry, cure and store enough food to last until the next season brings fresh crops. Especially important to the health of the family is canning at least 90 quarts of tomatoes for four.

Booklets on canning, drying, salting, smoking, pickling, and on making jams and jellies, and on food preservation budgets can be obtained free of charge from the office of Walter A. Holt, County Agent, Pendleton, or by writing to the Home Economics Extension Service, Oregon State Agricultural college, Corvallis.

Umatilla County was complimented in the advance its homemakers have made in the use of cold storage plants for preserving fruits, vegetables and meat, and for their progressive spirit shown in the cooperative cannery at Hermiston.

The arrangements for these meetings were made possible by the county agents' offices in Umatilla county, cooperating with the Extension Service of the State Agricultural college.

Rehearsing for Plays.

Stanfield young people are rehearsing for two plays to be presented early in August for the Ladies' Aid. These are new plays published in 1932, and promise to be quite entertaining, especially "Little Prison". Those in the casts of the two plays are the Misses Morilla Dunning, Rachel Sloan, Billie Hedrick, Myra Martin, Vivian Croger, Margaret Wood and Gladys Ross, and Messrs. Bob Rogers, Carl Rhea and Harold Reeves. Other numbers on the program will include music, and an imitable monologue by Miss Katherine Olday.

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)

SPECIAL FOOD VALUES ARE FOUND IN OREGON PEARS.

High vitamin content of Oregon pears and the presence in this fruit of the rare levulose sugar has been revealed in research carried on at the Oregon Medical school and Oregon State college on a cooperative basis with the Oregon-Washington Pear bureau.

In a recent report of this work, Henry Hartman, horticulturalist with the bureau and stationed at Corvallis, reported that preliminary findings are promising, but that much work remains to be done before the extent of their importance can be determined.

The investigation of the vitamin content of winter pears was made by Dr. Ira A. Manville, associate professor of physiology at the Oregon Medical school at Portland. He found that the Winter Nellis variety was particularly high in vitamin C.

Logans and Cherries Blended.

Have you ever found canned loganberries to be slightly sour, and canned cherries slightly sweet or bland to suit your taste? If so, Miss Lucy Case, extension specialist in nutrition, suggests that you combine the two in canning and thus get a blended fruit pleasing in flavor. The loganberries are added to the pitted sweet cherries in equal or other portions as desired, and canned by whatever method one prefers.

Use the Classified Column. It Brings Results.

WANT ADS

1 Cent a Word

MISCELLANEOUS

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

FOR SALE OR TRADE — 12 1/2 acres, well improved; free irrigation. Write L. B. Yentzer, Rt. 1, La Grande, Oregon. 46-4tp

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

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

FOR SALE OR TRADE—80 ACRES, 40 irrigated, well improved, 7 room house, plastered, good out-buildings, deep well, on highway. Inquire at Herald office. 48-2tp

FOR SALE—QUICK MEAL RANGE. N. W. Bloom, Hermiston. 48-1tp

GOOD PASTURE FOR RENT. Close to town. Inquire Herald Office. 48-1tp

FOR SALE—HIGH GRADE HOLSTEIN cows, heifers, and machinery. Squire K. Thomas ranch, Columbia district, 2 miles north and 1/2 mile west of Pumpkin Center. 48-2tp

content and that winter pears in general compare favorably with oranges in this regard.

Intensive work on the chemical content of pears has been carried on by J. C. Moore at Oregon State college. He has established definitely the presence of levulose sugar in the pear, the only form of sugar tolerated by the systems of those persons afflicted by diabetes. He has not yet worked out any practical method of extracting it in quantities, however.

Levulose now commands an exceptionally high market price, running up to \$25 a pound because of the difficulty in extracting it. Recent reports are, however, that an Iowa scientist has found a way of refining it from Jerusalem artichokes at a cost of only a few cents a pound. Mr. Moore is now in the middle of investigating this report and related matters pertaining to possible recovery of levulose from pears.

Whether pears as such, or whether a fruit syrup made from them will be of special value to diabetics remains to be determined, says Professor Hartman.

It is hoped that by continuing this work much valuable information for both producers and consumers of pears will be developed, as past investigation of the food value of pears has been unusually meager.

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