

Jackson County Farm Notes

Compiled by County Office O.S.C. Extension Service

Testing Association At Standstill

After being in operation continuously since 1922, the Rogue River Dairy Improvement association has been forced to abandon its activities.

W. E. Griffin, who has been the tester for six years, is now employed by the army and with the shortage of tires as well as help to replace Mr. Griffin, it seems impractical to carry on. Cow testing associations everywhere are in the same predicament.

Jackson County Gold Star Herd

J. R. and E. L. McCracken of Ashland have the honor of owning one of the first 22 herds in the world to be named Gold Star herds. This distinction goes only to Jersey herds which in four consecutive herd improvement registry years meet a high standard of production, and in this case must exceed 450 pounds of butterfat annually per cow. The average for the McCracken herd for four years is 495.05 pounds of butterfat per cow. Out of 22 herds listed, Oregon is represented by five.

Bale Ties Scarcity Due For Increase

The scarcity of bale ties this year seems to be only a forerunner of an even greater scarcity in 1943. While in the past it has seemed impractical to save baling wire to be used again, it can be done and under present conditions it might be very necessary. The reuse of baling wire means a considerable saving in metal which is needed for war production and at the same time it releases the wire producing plants of necessary war production.



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When bales of hay or straw are opened, the wire should be untied instead of cutting it to prevent waste. The wire can be easily straightened if care is taken and if it is laid out in bundles the same as new wire, it will be available to use again.

Pick-up Baler Proves Value in Emergency

The value of the pick-up baler has been demonstrated this season and those doing constant work with this type of baler have been and still are overworked. It saves a hay crew as one man, if necessary, can pick up the bales in the field and store them away. A great many farmers in this county would have had difficulty getting the hay in this season had it not been for the use of this baler.

Clover Certification Should Be Hurdled

Last week we reminded farmers of the fact that they must have applications in for clover certification at once. Last Monday 255 acres of Ladino clover were inspected by a representative of the State college. There is a great deal more than this to be done and we urge that farmers get their applications in at once as final inspection will be made during the week beginning Monday, July 27.

Government Vetch Must Be Tagged

Growers of Willamette vetch must have their vetch tagged for identification in the field before it leaves the farm for the cleaning establishment. The growers will notify this office about when they expect to have the vetch ready to move and someone will be out to put the field tags on the bags.

No other type of vetch needs this as final tags will be placed on the sacks after it is cleaned. By R. G. Fowler, County Agent.

How To Control Corn Ear Worm

There is considerable interest in use of oil for control of corn ear worm so the situation will again be reviewed. The corn ear worm moth lays eggs on the silks the first day or two after the silks emerge from the husks. These eggs require three to four days to hatch at which time the small worm feeds on the silks and makes its way toward the cob. It reaches the cob in about two days and then feeds on the young kernels of corn.

The silks are pollinated in two to three days after appearing. Shortly after pollination, the tips of the silks wilt and then turn brown. The oiling should not be done before pollination has occurred or damage may result to the corn. On

the other hand the oil must be on the silk before the worm reaches the ear or it will not kill it.

This leaves only about two days after pollination that oiling will be effective. Anyone wishing to use the oil should carefully watch the silks and be sure to apply the oil within two days after the tips start to wilt. It may be necessary to go over the field twice to get all the ears as silking may be somewhat uneven. Oiling too soon or too late gives very poor results.

Use a white mineral oil with a viscosity between 125 and 185 saybolt seconds. It requires about one-fourth teaspoon per ear. A common force oiler can be adjusted with a set screw to deliver this amount fairly accurately. The tip of the oiler should be inserted one-half to three-fourths of an inch into the end of the ear.

By C. B. Cordy, Assistant County Agent.

Corn Preservation Instruction Given

In another week or two the corn from your Victory garden should be ready to can, dry and freeze.

One of the most important considerations in successfully canning and frozen corn is that the corn be properly matured and very fresh as it undergoes rapid changes after picking. With this in mind it is better to keep canning your corn from day to day as it matures.

Remember that corn is a non-acid vegetable and should be canned in a pressure cooker to insure the destruction of the dangerous bacteria that causes botulism poisoning. As an added precaution, you will want to boil the corn for 20 minutes after the jar is opened and before tasting.

Many women have trouble with corn spoiling when their other vegetables are very successful. In order to stop the action of the bacteria that causes spoilage, the food must be heated to the desired temperature to the very center of the jar. Corn, squash and like vegetables pack very tightly in a jar and as a result the penetration of heat to the center of the jar is slower and more difficult. To help in the penetration of heat do not pack the corn too tightly and leave one inch at the top of the jar for swelling.

We recommend using pint jars or No. 2 cans for corn, although quart jars may be successfully used; any larger jar should be avoided as the heat can not penetrate to the center of a large jar.

Following are directions for canning corn:

Caution: Hot water bath method of canning is not recommended for non-acid vegetables, meats and fish. If use of pressure cooker is not possible, the essential steps in the hot water bath method should be followed very carefully and the full period of time allowed for processing. After emptying jar and before tasting, boil home-canned meat, fish and non-acid vegetables 20 minutes on same day eaten. Canned food showing any signs of spoilage should be burned, or mixed with one tablespoon of lye and buried. Avoid placing where animals can find it.

Whole Grain Corn Best For Canning

Gather while inside of kernels is still slightly milky. Can as soon as taken from garden. Husk, silk, wash, cut from cob without pre-cooking, add half as much boiling water as corn, heat to boiling point, pack hot and loosely to one inch from top. Add half a level teaspoon salt per pint. Add liquid in which food was cooked to one inch from top of jar or one-fourth inch from top of tin can.

CROPS OF OREGON DAMAGED BY RAIN IN SOME REGIONS

Good Crop of Cane Fruits in Willamette Valley—Pick-er Shortage Felt Here.

Portland, July 23—(AP)—Rain damaged some crops and delayed the harvest of others in eastern and northwestern Oregon last week, the U. S. department of commerce reported today in its weather-crop survey.

The rain further damaged cherries in the Willamette valley while wheat, some grain and flax were hard hit. The crimson clover seed crop was hurt, probably seriously, especially in Washington county.

Umatilla county's wheat and pea harvest was delayed and haying interrupted in several eastern counties. Grain suffered from the heat in low-lying areas of Wasco county.

Pickers Needed

A good crop of cane fruits was being picked in the Willamette valley as fast as the supply of labor would permit. The shortage of pickers continued to interfere with the Jackson county cherry harvest.

Pastures were in good condition and livestock were doing well. Later fruits, not seriously damaged by the heat early in July, were progressing favorably.

Wettest spot in the state was Pendleton with .79 of an inch. Other readings: Heppner .59, North Bend .50, Condon .39, Wasco .35, La Grande .31, Albany .24, Salem .18, Roseburg .16.

Sugar Beet Crop to Set New Mark

Salt Lake City, July 23—(AP)—America will harvest 12,500,000 tons of sugar beets this year and farmers will receive \$8.35 a ton for them, Neil Kelly of Washington predicted to western growers and processors last night. He predicted the crop would be harvested on time and would exceed the record crop of 1940.

Spokane, July 23—(AP)—The annual meeting of the Washington State Medical society, scheduled to be held in Spokane Aug. 17-19, has been cancelled, a society officer said today.

For pint jars process 75 minutes at 10 pounds pressure. For quart jars process 80 minutes at 10 pounds pressure. For No. 2 cans process 70 minutes at 10 pounds pressure. For hot water process in boiling water, 212°F., for three hours and be sure to keep the above caution in mind.

How to Prepare Cream Style Corn

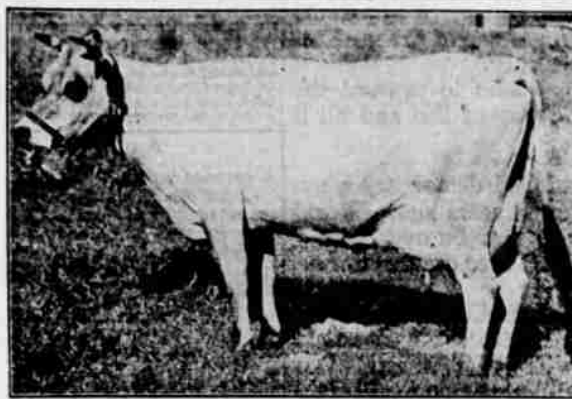
Prepare for cutting same as whole grain corn. Cut off tops of kernels, scrape remaining portion and mix scrapings with cut kernels. Add half as much boiling water as corn, heat to boiling point, pack hot and loosely to one inch from top. Add half level teaspoon salt per pint. Fill tin cans to quarter inch from top. For pint jars process 105 minutes at 10 pounds pressure. For No. 2 cans process 100 minutes at 10 pounds pressure. For hot water bath, process in boiling water, 212°F., for three hours and be sure to keep the caution in mind.

Containers larger than pint jars or No. 2 cans are not recommended for the hot water bath canning of corn or for cream style corn.

The bulletin on "Home Food Preservation" may be obtained from the office of the home demonstration agent.

By Marian J. Farrell, Home Demonstration Agent.

NATIONAL JERSEY CHAMPION



THE Challenger's Trinet, a registered Jersey owned by Nash Brothers, Marshfield, Oregon, is the new record breaker for the Junior two-year-old division. As verified by The American Jersey Cattle Club, New York, her production of 701.6 lbs. butterfat makes her the new national champion. She produced 571.9 quarts of milk in 305 days. At 14c a quart, her milk would retail for \$800.56.

Gold Hill

Gold Hill, July 23 (Sp)—Misses Yvonne Moore and Joyce Robbins were hostesses July 21 for a birthday party honoring Miss Dagmar Christensen, on her fifteenth birthday. Others enjoying the party held at the Christiansen home were Leona Holderness, Elaine Parker, Marian Bennett, Weegie Dungey, Eileen Frost, Margaret Moulton, Evelyn Christensen and the hostesses.

Mr. and Mrs. H. T. Williams and Mr. and Mrs. Fisher, who operated the Avery service station and store for a short time have closed their business here and returned to California where they will visit relatives before leaving for Salt Lake City to work on a cantonment.

Mr. and Mrs. Carl Heckman left Monday for Vancouver, Wash., where he has employment. They expect to return here later on.

Mr. and Mrs. Art Hamilton and two children have moved into the Carl Lentz tenant house. They have resided for the past several months in the trailer house belonging to Mr. and Mrs. Ray Bish.

Katherine Hayes left last week for Sacramento to visit her brother and sister-in-law, Mr. and Mrs. Cecil Hayes.

Sunday guests of Mr. and Mrs. Emmett Sutton and family were Mr. and Mrs. Art Mullin and Mrs. June

Josephine Robinson returned to her home here Tuesday after several weeks visit at Tacoma, and was accompanied here by her cousin, Ruth Smith of Tacoma, who will visit awhile.

Several residents were aroused at 5 o'clock Wednesday morning when a fire alarm was sounded for a blaze in the top of a street light pole, back of the Tom Smith home. Little damage was done to the pole and a Copco truck arrived promptly when the company was notified.

Vaughn Whitmore left Monday for Portland on business. Guests at the Whitmore home, over the week-end were Mrs. Andrew C. Sherbert and daughter Jacqueline of Portland. Mrs. Sherbert is a sister-in-law of Mrs. Whitmore and returned to Portland Tuesday while her daughter remained here for a longer visit.

Legion Fun Chapter Holds Annual Meet

Portland, July 23—(AP)—Mem-

bers of the 8 et 40, fun and honor society of the American Legion auxiliary, arrived today for sessions preceding the annual state convention.

FREE-FOR-ALL FIGHT COSTS BEER LICENSE

Portland, Ore., July 23—(AP)—The state liquor control commission today revoked beer licenses of five dispensaries suspended 13 others from five to 30 days. One revocation was that of the Radio Park in Josephine county where commission officers said a free-for-all fight occurred recently.

The Casino at Klamath Falls lost its license for 30 days for selling intoxicants to visibly intoxicated persons, the commission announced.

Use Mail Tribune want ads.

TOMORROW

-YOUR CAR WILL FLY!

Even before the present war is over, we may see developed flying motor cars - automobiles with folding wings which can operate efficiently on highways - or take off and land from a small area - such as run-ways that could be provided on the tops of buildings.

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Home fruit canning is patriotic this summer. Our Government is allotting extra sugar for canning because it conserves fruit, improves family nutrition. You obtain this extra sugar for canning by applying to your local ration board.

Sugar is rationed in the U.S. today so that, from our reduced supply, we may share sugar with our allies—and also turn sugar

into bullets, shells and torpedoes needed to win the war.

But we Americans will never go without sugar. An increasing part of our sugar is now grown and processed right here in the West—inside our own America. It is the good beet sugar no enemy can touch. The sugar that needs no ships.

This home-grown sugar is as sweet and pure and wholesome as any sugar you can buy. It is ideal for table use, for cooking and canning. You'll find it at your grocer's now, with all the other supplies you'll be needing.



The top-quality sugar home-grown in the West

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