

Jackson County Farm Notes

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

Price Support Announced For Vital Farm Products

Minimum support prices for most needed agricultural products have been announced by the government as part of the program to encourage highest possible production for 1943, according to word received by the extension service. Application of these minimum prices, and consideration of ways to remove any difficulties as possible now threatening highest production, were considered at the recent regional meeting at Denver where crop and livestock goals were set.

Support prices so far have been set on poultry, dairy products, and hogs. As examples of these levels, egg prices will be supported at not less than 30 cents a dozen, farm price, for spring and summer, and not less than 34 cents annual average for top quality eggs; chickens and turkeys as meat will be supported at not less than 90 per cent of parity, while butter prices will not be allowed to average below 46 cents for 92-score wholesale, Chicago basis. No. 1 American cheese will be pegged at 27 cents at Plymouth, Wis., even though ceiling civilian prices may be kept below that figure.

Hogs are to be supported at not less than an annual average of \$13.25 at Chicago for good to choice 240 to 270-pound hogs. This guarantee is to extend to the fall of 1944.

More About Slaughter Of Meat Animals

Every person in the United States who slaughters and delivers to others even so much as one animal of the sort listed in the meat restriction order of October 1 is subject to the restrictions of the order and to its penalties in case of violation. OPA has advised. Farmers who slaughter animals only for their own use are exempt, and are not subject to any fine. Animals covered are cattle, calves, sheep, lambs and hogs. Delivery of meat from these animals to

civilians is limited so that there shall be enough for the fighting forces of the United States and its allies.

Records of all slaughter for delivery to others must be kept and be available to inspectors of the OPA, by everyone from the country butcher, or the farmer who slaughters meat for others, to the largest packing houses. False statements of the number of animals slaughtered and delivered, or other violations of the restriction order, subject offenders to fines up to \$10,000 or ten years in jail, or both.

These facts are stated by OPA emphatically to call attention to the wide scope of the order. All slaughterers, including small country slaughterers and butchers, and custom slaughterers who kill animals belonging to others, are subject to the terms of the order, as are farmers who kill animals except for the use of themselves and their families. Anyone, to repeat, who kills and delivers to others, animals from which are obtained beef, veal, lamb and mutton, and pork, is accountable. They must keep records of all they slaughter and deliver, and they must keep within the limits set by the order for deliveries to civilians.

Slaughterers, other than those killing more than 500,000 pounds in a quarter, are limited to no more than the same amount of each of the kinds of meat that they slaughtered and delivered to others in the corresponding quarter of 1941. The larger slaughterers are limited to deliveries considerably below 1941 levels.

Livestock Shipping Program Is Planned

Curtailment of livestock slaughter in this district has caused an increase in the supply of livestock, especially hogs all ready for market and accumulating in the hands of livestock feeders. Orderly marketing of livestock has been disturbed by establishment of meat quotas and it is necessary to move the stock that normally would be used locally to terminal markets.

The Grange agricultural committee, at a meeting Monday night of this week, decided to again ship livestock to Portland. All farmers with hogs, cattle or lambs are asked to get in touch with the county agent's office and list this stock. The first shipment will be made Sunday, December 12, if enough stock is listed.

By R. G. Fowler, County Agent.

Cranberries to Fit Your Meat Rationing

Authorities agree that it is more important than ever in these times of food rationing that food shall look as well and taste as well as possible. We are advised to keep the art as well as the science of food preparation. A rich red dish of cranberries contributes greatly to the aesthetic side of a meal as well as to its palatability. Cranberries also furnish some minerals and vitamins. The special function of our plentiful supply of Oregon cranberries in war times is to enhance the flavor of that reduced quantity of meat that some of us are facing. The berries may help somewhat to distract attention from the smaller size of meat servings. Cranberries are traditionally served with poultry, but taste equally piquant with pork, veal, lamb and beef.

Sugar substitutes can be used in their preparation. In making cranberry sauce, two cups each of water and sugar are boiled together five minutes. Or the water may be reduced to one and three-fourths cups with one cup of sugar and one cup of light or dark corn syrup; or with one cup of sugar and one-half cup of honey. The cranberries are then added and boiled without stirring until all of the skins pop open. Five minutes is usually sufficient.

Cranberries contain considerable pectin near the skin and can be made to jelly by releasing this pectin. This can be done by straining or crushing. Using the same proportions as above, boil the cranberries in the water until the skins pop open. Strain or crush against the sides and bottom of the pan. Add the sugar, stirring until dissolved, and boil the mixture rapidly until the juice jells or sheets from the back of a cold spoon, about seven minutes for one quart of berries. Pour the jam into molds and chill.

Apples, cranberries and oranges can be combined in a delicious raw relish. The proportions are one pound (one quart) of cranberries, one and one-half to two oranges, one-eighth teaspoon salt, three apples, two cups sugar or part substitute and one teaspoon grated orange rind. The peeled oranges, cored apples and berries are ground in a food-chopping machine. Ingredients are mixed and allowed to stand twenty-four hours. The relish may be sealed with paraffin and kept several weeks in the refrigerator. If a less juicy

relish is desired the fruit juices and sweetening may be boiled down to a syrup, then cooled and added to the fruit.
By Marian J. Farrell, Home Demonstration Agent.

RECREATION CLUB SETS YULE PARTY

Medford Recreation club will hold its annual Christmas party on Monday, December 14, at 7 p. m. in the courthouse auditorium, according to Marian J. Farrell, home demonstration agent. Mrs. Ray Ward is general chairman and Mrs. Olive Floyd will be in charge of entertainment.

Each year it has been the custom to exchange gifts, but the committee feels that the money thus should go into war stamps this year. As usual dinner will be served at 7 p. m. and all re-

creation club members are urged to attend. Those not already solicited for food should bring a salad. Everyone should bring their own table service.

"This is an opportunity for those who have been working hard at helping others with parties to relax and enjoy the holiday fun," said Miss Farrell.

SOLDIER ON FURLOUGH FINDS BACON SHORTAGE

Camp White, Dec. 10.—(Sp.)—Pfc. Charles M. Ray of the Medical section, returned yesterday from a 10-day furlough, spent visiting a brother at Trona, Calif. While away he learned something of the shortages of this war. Trona is a company town, maintained for employees by the American Potash and Chemical corporation, which produces vital raw material. In Trona it was impossible to obtain either bacon or eggs during his visit.

Closing time for Classified ads 9 a. m.—To late to Classify 12:30 p. m.



Seventy-five per cent of the retail concerns in the United States have sales of less than \$20,000 a year and account for less than 25 per cent of the total retail volume.

Hats!
Hats and More Hats
Berets, Calots, Beanies, Snap Brims, Off the Face Brims, Matron Brims — Anything and Everything in Hats at the
THE ALBERTELLA
120 N. Central Ave.
1/2 Block No. Groceria No. 1

LOS ANGELES SHY ON MEAT SUPPLY

Los Angeles, Dec. 10.—(U.P.)—With an increasing number of meat markets displaying empty showcases, the main thing on the frying pan in the Los Angeles area today was the office of price administration.

Chief "roaster" of the OPA was Nelson Crow, editor of the Western Livestock Journal, who demanded that the meat problem be removed from the hands of "the brilliant young 'economists'" and turned over to "experienced, proven men."

Crow bitterly assailed the meat quotas assigned southern California packers. He said they were based on the 1940 census and do not take into consideration population increase of 250,000.

Meanwhile, he said, a shortage exists in the midst of the largest

livestock slaughter in United States history.

12 Shopping DAYS 'TIL CHRISTMAS!

Greeting Cards - Seals - Wrappings

SHOP For GIFTS

at the

West Side Pharmacy

The Rexall Store, Medford, Oregon

West Main and Grape

Phone 3330

QUICK, HAPPY RELIEF for Excess Stomach Acid Distress!

STUART TABLETS contain the very ingredients so often used by doctors to bring quick, welcome relief from acid-indigestion distress, caused by excess stomach acidity after eating or drinking. Delicious, fast-acting, no bottles, no mixing. For wonderful, blessed relief from excess acid and indigestion, try famous STUART TABLETS without delay. "At all drug stores 20c, 50c and \$1.30 under maker's money-back guarantee."

By R. G. Fowler, County Agent.

AT WARD'S

COAT CLEARANCE

IN THE HEART OF THE SEASON...

Hurry in for a warm winter coat at unbelievable savings! Here are some typical values:

Just 15 Coats: Were 9.98 and 10.98 Now

Sturdy, colorful tweeds to wear for seasons to come! Misses' and Women's sizes but not all sizes in all styles!

8.50

Just 18 Coats, Were 14.98 and 16.98 Now

An exceptional group of good, wearable tweeds in wool and rayon. A few all wools for the early bird!

9.50

Just 16 Coats, Were 14.98 and 16.98 Now

If your size is here, you're in luck! These are gay plaids wearable the year-round. Broken sizes.

9.50



MONTGOMERY WARD

117 SOUTH CENTRAL

TELEPHONE 3830

All America Knows
Budweiser...
but Few Know This



THE STORY OF BREAD

may well be called The Story of Civilization

Bread, the most venerable of prepared foods, has helped man, and man in turn has bettered the quality of his staff of life.

YEAST is the life of bread... and the story of yeast is the story of scientific research, uniform quality, mammoth production, modern refrigeration... and daily delivery to bakers in every city, town and village throughout the land... even by boat, by sled and by plane when other transportation is interrupted by floods and blizzards.

Anheuser-Busch is one of America's biggest sources of baker's yeast.

Year after year, we have striven with research and resources to better the methods and facilities for brewing Budweiser. To do this, a laboratory specializing in fermentation and nutrition was necessary. Discoveries made in the laboratory and in the plant have led to the development of products contributing to human necessity and progress. Some of these products would appear to have only a remote relationship to brewing, yet, they are the result of scientific research into many allied fields.

Endless research in making the world's leading beer has led to other products

VITAMINS, B COMPLEX—For manufacturers of pharmaceutical and food products. Our plant is one of the world's largest sources.

VITAMIN D—Anheuser-Busch produces enough of the basic material for Vitamin D to supply the entire American market.

CORN SYRUP—many millions of pounds annually for America's candy industry.

SYRUPS—for food, table and confectionery uses and special syrups for medicinal purposes.

STARCH—for food, textile, paper and other industries—millions of pounds annually.

VITAMINS FOR LIVESTOCK—We are America's biggest supplier of yeast vitamins used to fortify animal feeds.

REFRIGERATING EQUIPMENT—for retailers of frozen foods and ice cream the country over. This division is now working all-out on glider wing and fuselage assemblies for our Armed Forces.

DIESEL ENGINES—Adolphus Busch, founder of Anheuser-Busch, acquired the first rights to manufacture this revolutionary engine in America and thus started our great Diesel industry on its way.



Budweiser

ANHEUSER-BUSCH SAINT LOUIS