

JACKSON COUNTY FARM NOTES

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

Farm Planning Conference Feb. 8

Jackson county farmers did their full part in assisting the United States to meet all food production goals during the war, according to state and federal records. Generally favorable conditions during that period aided, but patriotic devotion to this objective, notwithstanding shortages of equipment, supplies, and labor, mainly was responsible. Now, with production geared to a higher point, the question confronting all farmers is "What are the immediate future prospects in the markets?"

No one can foresee the future with accuracy. Early examination of certain national and regional trends may be helpful, however. Undoubtedly the extent of industrial activity and foreign trade factors yet to be developed are basic factors. On the whole, however, current appraisal of domestic possibilities is useful.

To examine some of these current trends and outlooks, H. E. Conger, chairman of the county agricultural planning committee, has appointed the following sub-committees to make a study of the situation as far as practicable for the benefit of Jackson county farmers. Farm and rural life, farm crops, horticulture, livestock, dairy, small farms, land use and poultry.

These committees will report at a general farmers meeting to be held on February 5, at the USO in Medford. All farmers and their wives are invited to attend this meeting which begins at 10 a. m. Complete discussion of the recommendations of these committees will be expected.

Egg Prices End Year On Firm Level

Egg markets of the nation ended the year 1945 in firm position, although prices were declining owing to OPA price ceilings rather than to any basic market situation, according to the weekly egg and poultry review prepared by the OSC extension service from USDA market reports and other data. Production was increasing in all major producing areas but was not yet sufficient for the current demand.

Storage stocks of shell eggs were almost completely exhausted and supplies of frozen eggs were well below either of the past two years but still slightly above average. Although egg markets throughout the United States are currently in very firm position due to inadequate supplies, preparations are being made for the time later in the season when markets are expected to weaken under the pressure of heavy production.

The poultry market at Portland started the new year in a rather dull position as offerings were liberal and demand slow. Competition from midwest offerings was reported. Supplies in excess of current market demand were packed for freezing.

During the closing days of 1945, the USDA announced its egg support program for 1946. It provides for support of egg prices at a U. S. average farm price of 29 cents a dozen during the flush production season next spring. Support will be accomplished through government purchases of dried, frozen, and graded shell eggs. Purchases by the government under the price support program will begin as soon as heavy supplies threaten to force producer prices below the level which reflects 90 per cent of parity—the minimum support level required under the Steagall amendment. Based upon the present level of parity this means a U. S. average farm price for all grades and sizes of edible eggs of about 29 cents a dozen during the spring flush.

R. G. Fowler, County Agent

Home Economics Extension Program

Three extra events on the extension program this coming week are open to all homemakers of Jackson county. These include "Make-overs for Children," on January 15; "Tailoring Skills," January 16, and a preliminary "Slip Cover Workshop," on January 17.

Miss Lucy Lane, clothing specialist from the state extension staff will be in Jackson county on Tuesday and Wednesday to conduct the two clothing clinics. The first, "Make-overs for Children" will be held in the Washington grade school at Ashland, beginning at 1:30 p. m.

January 15. This demonstration is designed to give mothers ideas on making hard to get children's clothing from materials that are on hand. Miss Lane will give special help in making old knit garments into sweaters, underwear and sleepers for youngsters.

The clinic on "Tailoring Skills" to be held in the courthouse auditorium in Medford at 1:30 p. m., January 16, is open to all women who wish to learn the "secrets" in tailoring coats and suits. Miss Lane announces that this meeting is designed primarily for the advanced seamstress, who wants special help with tailoring problems such as collars, sleeves and buttonholes.

The preliminary meeting of the "Slip Cover Workshop" scheduled for the courthouse auditorium on January 17, at 10 a. m., is open to the general public, at this time Miss Marian Farrell, home demonstration agent will show the renovating of inner spring cushions in de-vanports and chairs, how to measure a chair for the material required and a discussion of materials suitable for slip covering. A five days workshop on slip covering will follow during February. This five day school is limited to attendance, but there is still space available to enroll in that session.

Anyone wishing to do so should contact Miss Farrell at the extension office in the courthouse.

What To Look For in Electric Irons
Miss Lois Lutz, home management specialist of Oregon State College Extension service lists the following eight points to consider when buying a new electric iron.

1. Fabric dial—on an automatic iron easy to read and capable of being adjusted to the heat requirements of different fabrics.
2. Handle—well insulated to insure coolness and shaped to fit the users hand.
3. Weight—light as is consistent with the type and its use. Automatic irons are lighter than non-automatic.
4. Cord—durable and well insulated with some protection at the point of attachment. Best if it bears the Underwriters label.
5. Heel stand—other device for resting iron without lifting to stand.
6. Sole plate or ironing surface—smooth and rust resistant.
7. Edges beveled or with nooks to make ironing around buttons easy.
8. Point well shaped for ironing into gathers.

Miss Lutz points out that irons are returning to the shelves of retail stores very slowly, but by the end of 1946 an adequate supply is expected.

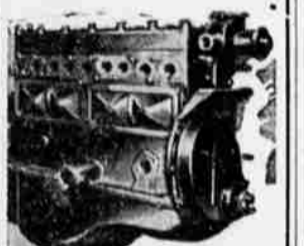
Marian J. Farrell
Home Demonstration Agent

The boundaries of the parish of Orleans and the city of New Orleans are the same, embracing an area of 196 square miles.

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THE GRANGE

Live Oak Grange
Grange met in regular session

Jan. 7 with Past Master Frank Marshall acting as master in absence of Master Carl Christenson. Four officers were absent and 68 members present. An interesting lecture hour was given Mrs. Otto Flurman, acting as lecturer in the absence of Mrs. Christenson. H.E.C. Chairman, Mrs. Rhuelling, reported that the club had made over \$375 last year and \$150

was turned into the building fund. It was also decided to have the recreation program changed and on one Saturday night a card party held, then in two weeks a dance instead of two dances a month. On Saturday night, Jan. 19, a card party will be held at the hall.

On New Years day about 85 members and their families gathered at the hall and enjoyed the annual dinner. Four turkeys were roasted by four ladies these being furnished by the grange, the rest of the dinner was pot luck.

Next H.E.C. meeting will be Jan. 17 and the H. E. C. chairman, Mrs. Rhuelling has requested all ladies to come. A pot luck dinner will be served at noon. Plans will be laid for the next year.

The secretary reported 89 new members taken in during the year. More names were read for membership.

New Year while most of the others had paid for the first six months. Refreshments were served by the committee, Mrs. Parks, Palmerton, Burton and Tucker. Next meeting will be Jan. 21 with Mrs. Lloyd Smith, Rose, Strahan and Johnson serving.

Holiness Meeting In Ashland Friday

The Holiness Association will meet Friday at Ashland, in the Free Methodist church, on 777 E. Main St. There will be only one service, which will be held

at 7:30 p. m., and Rev. L. Hall, Evangelist of the Nazarene Church, will be the special speaker. Young people are urged to make a special effort to attend this Holiness Rally Friday night.

Now Many Wear FALSE TEETH

With More Comfort
PASTEETH, a pleasant alkaline (non-acid) powder, holds false teeth more firmly. To eat and talk in more comfort, just sprinkle a little PASTEETH on your plates. No gummy, gooey, pasty taste or feeling. No "plate odor" (denture breath). Get PASTEETH at any drug store.

SERVE EDWARDS COFFEE

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For more than forty years this luxury blend of the world's finest coffees has been the favorite of thousands of coffee lovers. Edwards coffee comes to you in three grinds, regular, drip and pulverized.

NOB HILL COFFEE Whole Bean 1-lb. Jar 28c
2-lb. Jar 54c

AIRWAY COFFEE Ground Fresh when you buy it! 1-lb. bag 23c 2-lb. bag 45c 3-lb. bag 58c

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| Potted Meat | Libby's 12's | 10c |
| Premier Beer | 12-oz. bottles 2 for | 31c |
| Sardines | King Solomon tin | 11c |
| Sno-White Salt | Plain or Iodized package | 7c |
| Vegetable Soup | Rancho 10 1/2-oz. can | 8c |
| Chili Sauce | Moneto 11 1/2-oz. bot. | 19c |
| Catsup | Red Hill 13 1/2-oz. bottle | 14c |
| Pickles | Abernethy Dills 24-oz. jar | 39c |

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| Bread | Mrs. Wright's Cracked Wheat | 1-lb. loaf 11c |
| Raisin Bread | Mrs. Wright's | 1-lb. loaf 12c |
| Krispy Crackers | 2-lb. pkg. | 33c |
| Cheese | Pabst-ett Standard & Pimento | 6 1/2-oz. 21c |
| Cheese | Shefford's Pim. - Amer. | 1/2-lb. pkg. 20c |
| American Cheese | Shefford's | 2-lb. pkg. 75c |
| Heinz Cooked Spaghetti | 16 1/2-oz. | 15c |

Kitchen Craft FLOUR
25-lb. Sack \$1.15



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| Wine Fifths | Fidella Claret and Burgundy | 64c |
| Choice Prunes | Red Tag No. 2 1/2 can | 17c |
| Highway Peaches | Halves 2 1/2 can | 22c |
| CAMPBELL'S VEGETABLE SOUP | Standard Reg. | 13c |
| Tomatoes | Gardenside Standard No. 2 1/2 can | 15c |
| Green Beans | Gardenside No. 2 can | 13c |
| Sliced Beets | Jory No. 2 can | 15c |
| Corn | Country Home, Whole Kernel Golden Bantam, No. 2 can | 15c |
| Chili Con Carne | Van Camp's 17-oz. | 28c |
| Molasses | Grandma's 32 oz. | 37c |
| Pancake Flour | Suzanna 40-oz. pkg. | 15c |
| Kraut | Hamilton 2 1/2 tin | 18c |
| Deviled Ham | Libby's 1/4 tin | 15c |
| Tenderoni | Van Camp 6-oz. pkg., 2-for | 15c |
| Cherub Milk | 3 tall tins | 27c case \$4.29 |

How to cook the less tender cuts of meat

Braising, including pot-roasting and "axissing", is a favored way for cooking the less tender cuts of meat. Long, slow cooking with moist heat, either on top of the stove or in the oven, in a tightly covered pan or kettle is necessary to make the meat tender.

GOOD CUTS TO POT-ROAST
Though you most often think of beef in the role of pot roast, we like to cook lamb, veal and pork by this method, too.

BEEF: Heel or eye of round, cross-rib, round-bone, seven-bone, rump, chuck, neck, shoulder-arm, or clod. Buy no less than 3 pounds, preferably 4 or 5.

VEAL: Shoulder, boned or not as you like, leg, rump or blade.

PORK: Shoulder, Boston butt of picnic.

LAMB: Shoulder, breast or cushion.

THE SECRETS OF SUCCESSFUL POT ROASTING

The trick in pot-roasting is to brown the meat first on both sides, rather slowly, in a little melted suet or shortening if the meat hasn't much fat. Then season with salt and pepper and add a bit of carrot, onion, parsley or celery for flavor and then add about a cup of liquid—water, soup stock, vegetable juices, milk, sweet or sour cream or diluted vinegar. Cover tightly and cook very slowly until the meat is so tender you can almost cut it with a fork. Add a little more liquid from time to time if the meat begins to cook dry. Allow 30 to 40 minutes per pound when cooked on top of the stove, or about 45 minutes per pound in a moderate oven (350° F.)

FAVORITE MATCHES 17c
Ctn.

BETTY CROCKER PEA SOUP, 3 for 25c

FRISKIE'S DOG MEAL 4 1/2-lb. pkg. 49c

SUNBRITE CLEANSER 3 for 10c

HAND LOTION
Jergen's 13 1/2-oz. bottle 95c Tax Incl.

PEANUT BUTTER
Beverly (regular) 1-lb. jar 30c
Beverly Howdy (coarse grind) 1-lb. jar 30c

SAFEMAY GUARANTEED MEATS

Pot Roast Beef, Arm Grade & Blade cut A, lb. 27c "B" lb. 25c

Beef Short Ribs A & B	1-lb. 19c	Lamb Legs AA	1-lb. 39c	A' lb. 38c
Ground Beef fresh daily	1-lb. 28c	Roast Lamb Shldr. AA	1-lb. 35c	A' lb. 34c
Pork Liver lb.	24c	Beef lb.	38c	
Beef Tongues, fresh	1-lb. 25c	Lamb Neck, breast & shank Grade "AA" & "A"	1-lb. 19c	
Bologna Type 2 A.C.	1-lb. 34c	Pork Shoulder Roast Round bone or blade	1-lb. 31c	
Luncheon Meat A.C. Minced	1-lb. 37c	Pork Shoulder Steak Round bone or blade	1-lb. 34c	
Smoked Kipper Salmon		Link Sausage S.C. Type 1	1-lb. 48c	
		A real Taste treat	1-lb. 55c	

WHEATENA-COFFEE OFFER!

Save 10c on your favorite coffee

Buy a large pkg of Wheatena at regular price of 22c and turn in the Box Top for 10c credit on any brand of Coffee (soluble included).

Potatoes

Klamath U. S. No. 1's

3 1/2c lb.

100-lb. Sack \$3.10

SAFEMAY GUARANTEED PRODUCE

Avocados Calavo Fuertes	1-lb. 39c	Celery Pascal Variety	1-lb. 12 1/2c
Grapes Red Emperors	1-lb. 17c	Rutabagas U. S. No. 1's	1-lb. 6c
Lemons	1-lb. 12c	Yams Louisiana	1-lb. 12 1/2c
Cauliflower Snowy White	1-lb. 20c	Onions Yellow Danvers, med size — 10-lb. sack	59c
Navel Oranges 220 Size & larger	1/2 box \$3.59	Box \$6.98	Lb. 11c

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Margie Says

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