

# Farm and Garden



**PEAR MEETING**—L. C. Terriere, assistant chemist for Oregon State college, was among speakers at a meeting on pear production in the Rogue valley. A meeting on peaches was held Tuesday afternoon. Above, Terriere points to chart illustrating his talk on adjust-

ing air blast sprayers for reduced gallonages. Speakers included specialists from Oregon State college and the southern Oregon branch experiment station as well as Jackson county extension agents. Both of the meetings attracted a large number of local fruitgrowers.

## New Methods of Transporting Pears Topic of Short Course

New methods of getting Northwest pears to market in top condition will be reviewed Feb. 20 and 21 in a tri-state short course at Medford.

Growers, packers, shippers, retailers and other handlers will pool experiences and research findings to reduce damage and strengthen market demands for the region's \$25 million annual pear crop, according to short course chairman S. B. Apple, Oregon State college horticulture department head.

Now in its eighth year, the Northwest perishable loss prevention short course is sponsored jointly by Oregon State college, Washington State college, the University of Idaho, and the American Railway Development association.

Two morning sessions at the county courthouse, Medford, and an afternoon tour of pear packing houses and storage plants in the area have been arranged by the short course planning committee. Committee chairman is Govert A. Dyke, Spokane, agricultural agent of the Chicago, Milwaukee, St. Paul and Pacific Railroad company.

Transportation problems will be featured the first morning starting with a report on loading and handling of cars by A. H. Fielding, San Francisco, superintendent of Transcontinental Freight bureau. Chairman of the morning meeting is T. A. Merrill, horticulture department head at Washington State college.

A. L. Batts, Chicago, executive vice-chairman, freight claims division of the Association of American Railroads, will review pear loss and damage ratings of various regions. Ratings are based on claims made against railroads or shippers for damaged fruit reaching terminal markets.

**Condition of Pears**  
Condition of pears arriving at markets in relation to time on the road and periods of holding will be discussed by V. T.

## Recommendations Due at Conference

One of the most thorough self-studies ever carried out by a major agricultural commodity group will be reported at the Oregon Wheat Industry conference, scheduled in Portland, Feb. 19 and 20. The conference is sponsored by Oregon State college.

Faced with large stocks of wheat in surplus warehouses, Oregon wheat growers decided a year ago to try to find their way out of lowering wheat crop values and reduced acreages. Value of the state's wheat crop has dropped 40 per cent in the last three years—from around \$74 million in 1953 to \$44 million in 1955.

Rather than rely entirely on government programs, growers agreed to adopt a "do-it-yourself" attitude. Through the Oregon Wheat Growers league, they asked the college to help them study their problems. A study, patterned after a similar investigation of the wheat industry in 1925, was set up.

Eighteen sub-committees, under the direction of four main conference committees, have now completed studies of trends and problems in the wheat industry during the last 30 years. More than 200 persons representing wheat growers, dealers, millers, bakers, livestock feeders, homemakers, exporters and other groups have worked together during the year.

Jessen, Jersey City, district inspector for the Railroad Perishable Inspection agency.

Henry Hariman, OSC professor emeritus of horticulture, will speak at a noon luncheon reporting experiments on controlled-atmosphere storage of pears. The afternoon tour of pear packing and storage facilities is under the direction of Clifford Cordy, Jackson county extension agent, and Shelby Tuttle, manager of the Southern Oregon Sales company, Medford.

G. W. Woodbury, head of the University of Idaho horticulture department, is chairman of the second morning program. Reports include loading of pears in

LA lug boxes, E. H. Collins, The Gatelord Manufacturing company, Medford; and transit temperatures in carloads of pears with various icing schedules, H. A. Schomer, USDA physiologist at Wenatchee, Wash.

Pear storage tests with polyethylene bags at Hood River and Medford will be reviewed by W. M. Mellenthin, superintendent of the OSC Mid-Columbia branch experiment station at Hood River, and Elmer Hansen, OSC horticulturist.

Possibilities of preserving fruit and other perishable foods through irradiation will be forecast by E. L. Zebroski of the Stanford Research Institute.

## College Gets Sapphire Mink For Feed Tests, Diets Eyed

Corvallis—Twenty five sapphire mink, elite of the fur coat trade, have been donated to Oregon State college as breeding stock for experiments on feed requirements of the species.

Scientists and Oregon fur breeders want to know if the high quality fur with the blue sheen can be maintained on less costly diet than the traditional fish and red meats.

**Pass Trials**  
Nearly 500 brown and black mink passed lower cost feeding trials at the OSC mink experimental farm during the past year. But the highly-bred sapphire "mutation" may be more susceptible to diet change, the scientists say.

The 25 sapphire breeders were donated to the college by the Oregon State Fur Breeders association for propagation this spring. Their offspring "pelters" will go on feed trials this summer.

Farm superintendent John Adair, OSC fish and game management researcher, says the temperamental mink go "off feed" easily and lose size and fur quality when diets are below par. On the other hand, Oregon fur breeders have expanded their industry into a

highly competitive \$4 million annual business and are hard-pressed to keep mink diets up and costs down.

Scarcity of horsemeat and whalemeat and growing competition for beef liver from the "cat and dog food" trade have focused mink industry attention upon plentiful species of so-called bottom fish. Now, competition is growing keener for the fish, particularly the more desirable species being channeled into human food markets.

Newest item in the OSC test diets is a "cereal" compounded of local small grains and dried meat products fortified with antibiotics and vitamins. Adair says 1956 trials indicated that most of the red meat portion of the diet could be replaced with the cereal at approximately half the cost. Red meat normally makes up about one-fifth of the mink's total ration.

**Growth Mix**  
The new mix might also replace some of the fish that usually account for 70 to 80 per cent of the ration. Growth and fur quality of brown and black mink on the test diet was as good or better than animals on a higher red meat percentage, Adair says.

## 46th Annual Dairy Meeting Slated in February at OSC

Corvallis—New trends in processing and marketing dairy products will be revised by state and national leaders at the Oregon Dairy Industries' 46th annual conference, Feb. 11 to 14, at Oregon State college.

The ODI represents some 200 Oregon dairy plants serving as outlets for products that gross Oregon farmers about \$50 million annually.

**Demonstration Set**  
ODI secretary G. H. Wilster, OSC professor of dairy manufacturing, says conference highlights will include a demonstration of a short-time method for making cheddar cheese, dairy promotion and market outlook, and more efficient plant management.

The new method of making cheddar cheese that cuts labor costs and reduces processing time by one-third will be demonstrated for the first time outside the U.S. department of agriculture laboratories where it was developed.

Other dairy processing developments on the program include a promising method of butter-making at OSC that makes butter easier to spread at refrigerator temperatures.

**Judging Planned**  
Foreign markets and future sales for dairy products under the stepped-up government disposal program will be discussed

by C. J. Babcock of the USDA foreign agricultural service.

An annual feature of the conference is naming of Oregon's best makers of ice cream, cheddar and cottage cheese and butter. Milk and cream entries from dairy plants throughout the state will also be judged.

Also scheduled for the four-day program are discussions of plant personnel relations by Dr. P. R. Ellsworth, Milk Industry foundation, Washington, D. C. and a pictorial report on his recent trip to Europe by Dr. Wilster. The final morning will stress dairy products sales promotion with speakers including D. H. Jacobsen, Chicago, research director of the American Dairy association, and Forrest Townsend of the Vendo company, Kansas City.

## Forestry Graduate Conferences Planned

Corvallis—Six Oregon State college school of forestry leaders have arranged meetings with forestry school graduates in Medford, Bend, Coos Bay, Eugene and Portland.

At the meetings, forestry alumni will be asked to evaluate the forestry school courses, graduate performance and placement program in the light of their experiences since graduation. Twelve graduates from each area have been selected to participate in the meetings.

## Research Service Meeting Scheduled

Salem—The Oregon department of agriculture will be represented at the U.S.D.A. Agricultural Research service regional meeting in Berkeley, Calif., Feb. 13-15. Frank McKenney, plant division chief, will attend.

Among items to be discussed will be (1) federal-state quarantines against importation and movement of products which carry plant insects and diseases; (2) plant pest surveys, which Oregon is already using as an increasingly efficient method to detect first signs of an insect or plant disease new to the state; (3) research for control and eradication of pests already established and to keep ahead of possible future problems; (4) federal-state programs for control and eradication of plant diseases and insect pests of regional or national significance.

This is one of four regional meetings the national office has scheduled. Entomologists, pathologists, nematologists and plant research and regulatory people from the western states will attend the California meeting.

## 118 Dairy Operations Quit in Last 10 Years

Salem—Forty-nine dairy manufacturing plants and 69 fluid milk pasteurizing plants in Oregon have discontinued business in the last 10 years, the state department of agriculture reported today.

Kenneth E. Carl, assistant chief responsible for dairy sanitation, said at the same time 92 dairy manufacturing plants are now licensed by the state. The last count shows 73 fluid milk pasteurizing plants in operation.

On the producer side, Carl said 2,334 grade A milk producers were under inspection in Oregon on Jan. 1, this year. This is about 130 less than two years ago and about 100 under the number under inspection on Jan. 1, 1949. But the size of herds is increasing.

Producer-distributors—dairy-

men who distribute the milk of their own cows—totalled 112 on Jan. 1, or seven more than eight years ago and five more than two years ago.

About one third, or 34, of the producer-distributors under inspection the first of this year were grade B operators. Eight years ago, only grade B dairies were in operation. The increase in the B grade dairies is due largely to advent of the gallon jug dairies.

Carl said all but eight of the

producer-distributors and, 1089 of the grade A producers are under state inspection. Four cities, Portland, Eugene, Medford and Ashland, inspect the other 1,245 grade A dairies.

About the 49 and 69 plants that have gone out of business since 1946: Carl says the shift from factory milk to fluid milk which brought higher returns dried up the supply of many manufacturing plants, causing them to cease operations. On top of that, plants centralized

operations for economy. Advent of the paper container, which small plants could not economically adopt, was greatest single reason in decline in the number of fluid milk pasteurization plants.

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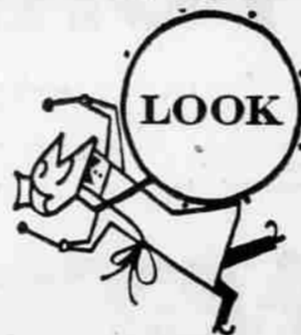


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