

# Over 80 Peach Growers Attend Annual Stone Fruit Meeting

Peach pruning must be treated in relation to all other cultural practices, Henry Hartman, Oregon State college horticulturist told a meeting of about 80 peach growers in the county courthouse Tuesday afternoon.

Pruning must not be considered as a panacea for production problems he said. Pruning should be treated in relation to all other factors such as split pits, coloring, and size of the fruit.

Hartman also reaffirmed that red and yellow coloring are separate and distinct factors in peaches. Horticultural practices bring little control of the yellow color, he said. This color is the result of natural pigments in the fruit and is directly related to the peach variety. Yellow is an especially dominant color in the Cling peach varieties. Also, too much nitrogen can reduce the yellow factor.

A peach must have an inherent ability to produce the red color. The tree must be high in carbohydrates. This is converted into fruit sugar. If the tree gets too bushy the fruit doesn't get the carbohydrates it needs, Hartman said.

Red peach varieties have a slightly higher sugar content, the horticulturist stated. The basic reason is that the red type of fruit must have high carbohydrates.

**Pruning Tied In**

The coloring is directly tied in with pruning practices since the fruit requires exposure to the sun to help develop the color. A grower must prune to admit some sunlight, but over-pruning can develop excessive new growth at the terminal points or produce the bushy condition which in turn reduces the amount of carbohydrates.

Pruning is generally tied in with other factors in raising peaches as proper irrigation, fertilization and cultivation. Each of the operations should be staggered so they don't pile on all at one time making the growth of fruit irregular. The excessive sizing which may result from this too often results in split pits and reduces the market value of the fruit.

Roland Grober, OSC marketing specialist, told the peach men that the new philosophy of marketing is a large volume with less profit margin. For this reason the grower is developing more in-

terest in the complex marketing program. Furthermore to meet these problems the grower has started developing cooperatives which took over

## Railroads Asked For Equal Rate

Salem—Robert J. Steward, director of Oregon's department of agriculture has urged the railroads serving the state to reduce Oregon's freight rates on potatoes equally with any reduction in rates given Idaho potatoes. His request supported those sent by the Oregon potato commission and by producers and shippers throughout the state.

This action followed reported Idaho requests and railroad proposals to reduce freight rates on Idaho potatoes in all directions — east, south, and northwest. There is heavy competition between Oregon and Idaho potatoes in the Los Angeles and San Francisco markets.

In his request Steward pointed to be largely responsible for proposed reduced rates from Idaho, and pointed out that this applies equally to shipments from Oregon. He said the railroads' interests as well as those of Oregon producers and shippers will be served if proper competitive relationships with Idaho potato shipments are maintained.

Corvallis — Wesley France of Bear Creek Orchards, Medford, is enrolled this week at Oregon State college in the 37th annual food processors short course.

The course is sponsored each year by the food and dairy technology department at the college as a service to the food processing industry. The 42 food processing workers at this year's course will also return in 1959 and 1960 for additional weeks of advanced training. Instruction covers a survey of the size and scope of the food industry, quality control and inspection, food adulteration and food engineering, sanitation, food and drug laws, motion studies and heat and power.

## Woman Enrolls In Food Course

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# Inspection Record For Carload Check Set in December

Salem — A 10-year record number of Oregon-grown fresh fruits and vegetables were inspected in December — 4976 carloads. According to W. L. Close, federal-state marketing specialist with the state department of agriculture, this figure is probably an all-time record for that month.

The number of carloads inspected midway in this shipping point year, from July 1 through Dec. 31, stands at 21,117. This, too, is a favorable figure, Close added.

Potatoes accounted for 58.5 per cent of the total number of cars inspected in December. These were mainly from the Klamath Falls and central Oregon regions. Potato inspection during the first six months of the shipping point year totaled 12,156.

Almost 700 cars of onions from Malheur county and the Willamette valley were included in the certifications. Total inspection of onions from July 1 through Dec. 31 amounted to 2194 carlots — down about 600 cars over the previous six months.

Total inspections of pears to Jan. 1 amounts to 4882 carlots. This figure is only slightly lower than last year. More than 700 cars of pears from Hood River and Medford were inspected for shipment in December.

Walnut inspections recorded at the halfway point in the shipping point year total 185 cars—more than double the figure recorded at the same point last year. This figure includes 33 cars of shelled walnuts. More than 577 carlots of filberts were inspected in the same period including seven cars of shelled filberts. Nearly 140 cars of filberts were inspected in Salem and in Portland during December alone.

Other commodities inspected during December were apples, brine cherries, cabbage, carrots, parsnips and tangerines.

Peaches of this district are considered of high quality, carry well and command premium prices.

It was also pointed out the whole city of Ashland was once planted to both peaches and cherries for part-time crops. Now few if any cherries are produced there. The large number of smaller growers have given way to the producers on larger acreages. Modern orchard practices require more equipment which is too expensive for the small grower. The area is going through a material change which has hit all at once. Where 15 years ago there were a number of people with five acres or less there are a few people with considerably more than five acres.

The entire state will be under full-time meat inspection by the first week in February, Robert J. Steward, Oregon's director of agriculture, reports. Under meat inspection law, plants in a few areas in which there are no available veterinary personnel, will come under an exemption provision, he added.

Inspection began in four plants in Hood River and Wasco counties the week of Jan. 20 — two in The Dalles and one each in Hood River and Parkdale.

Two local veterinarians, Dr. Homer B. Webb, The Dalles, and Dr. H. C. Morse, Hood River, will work with the program in this area. Fred Woods, Canby, will do lay meat inspection work in the Hood River-The Dalles region along with Vern McCauley, local brand inspector.

Also coming under the full-time inspection program the week of Jan. 20 were plants in Scappoose, St. Helens, Rainier and Warrenton. Dr. C. R. Howarth, St. Helens; Dr. William Menaul, Longview, Wash.; and Dr. H. M. Adams, Astoria, make up the veterinary staff at these places.

Lay meat inspection personnel will be Irvin P. Groh, Portland and L. W. Kessel, Tillamook brand inspector.

For reasons of efficiency, brand inspection and lay meat inspection work has been combined wherever possible.

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## Group Says No To Grade Ease

Salem — The potato advisory committee to the state department of agriculture expressed strong opposition to proposed changes in federal grades for potatoes at its meeting in Salem Wednesday.

The proposed changes include lowering of tolerances for certain defects in potatoes and elimination of minimum size requirements for grade.

The committee is an unofficial group appointed by various segments of the industry to advise the department.

The members felt withholding smaller size potatoes and those with undesirable defects from the market could be better handled through provisions of marketing agreements than through grade changes.

The committee's secretary, Merrill Webb of Redmond, was instructed to relay the opinion to the U.S. Department of Agriculture and other interested parties.

The Dominican republic was founded in 1844.

The home is heated by a dual wall heater located between the living room and hallway.

A slight change of roof pitch and the addition of wood shingles would transform this home into a weekend cottage on your mountain property. Exterior materials could be those most suitable or available at your location.

Complete working drawings of the above plan can be obtained at a cost of \$7.50 for the first set and \$3 for each additional set, when ordered at the same time. This plan will be available for a period of four months from this date. Please allow two weeks for delivery. If the above home does not entirely meet with your satisfaction, a new home plan book, TOWN & COUNTRY HOMES, may be purchased for \$1. Send all orders, for either plans or books to: Hiawatha Estes, P. O. Box 404-T, Northridge, Calif.

# --- CHIT CHAT ---

By JOE COWLEY  
Mail Tribune Farm Editor

A proposal to explain the various slaughter grades of cattle to farmers in this area fell through this week. The session was scheduled for Fields and Stone's feed yard on Williams creek on Feb. 4. Keith Hockersmith and Bill Bray were working together to put on this event. The idea came after a number of farmers had asked questions as to the various grades. Trouble is Fields and Stone suddenly sold their cattle to take advantage of some good prices. It looks as if this project is postponed indefinitely unless someone can come up with another location for such instruction.

Reports have indicated that the field mouse problem in the Klamath basin area is on the wane. However, a man who owns some acreage in the basin says one of the county extension agents there is busy getting some poison spread on his own acreage. If anything, there seem to be more field mice evident, he said—even in the plowed fields.

We wondered how this infestation of field mice would affect the sale of potatoes—the average housewife being afraid of anything to do with mice. Official figures from the Oregon department of agriculture show 1728 carloads or their equivalent were shipped out of the Klamath basin in December and 1346 carloads in November. In December, 1956, 1390 cars were shipped out and in November, 1956, 1351 cars.

This would indicate more potatoes are being shipped out of the Klamath basin instead of fewer. A sidelight on potato production in the area is interesting. Inspectors state rotent damage accounts for a small percentage of the sort-off and is negligible compared to mechanical injury and bruising. These facts are enclosed in a report on December operations by W. L. Close, who is the federal marketing specialist attached to the department. He represents the government in the federal-state shipping point service which is operated jointly in the state.

Close reports an abnormally high sortoff this year due mainly to the wet ground at harvest time. It took a lot of shaking on the diggers to separate the spuds from the dirt and this contributed to much bruising and mechanical injury. In turn, it also set up some active decay. As of Jan. 1, 1958, Close estimates that 6,000 cars of potatoes were left in the Klamath basin and 4,000 cars in central Oregon storage.

An interesting point on the federal-state shipping point inspection service is that approximately one-tenth of the certifications were made in the Medford inspection district in December. Inspections in Medford included 419 cars of pears, 3.8 cars of onions, and three-tenths of a car of apples. Total inspections in the state were 4024 cars which does not include 953 cars of potatoes inspected under the diversion program.

The recent meeting of the Rogue Valley Broiler Growers association seemed to indicate that maybe this agricultural industry was starting to forge ahead a little in this area. So we asked one of the more prominent growers about the status of this business in which the independent operator is faced with rugged competition. The broiler industry in this area is about the same as far as demand and supply go. The industry spokesman predicts a fairly steady market price for this spring. Present price is 23 cents a pound "which is considerably better than it was for a while," he said.

The scarcity of chickens in the south for the last three weeks has helped the local growers, the spokesman said. This has brought the price of southern broilers up to 21 to 23 cents a pound—on a par with those produced in this area. The latter are usually two to three cents higher than the southern product. Lower feed, brood, and labor costs all contribute to keeping the prices of the southern broiler down and enable the southern growers to dump large quantities on this market, crowding the local boys out.

Our contact seemed optimistic over the future of the broiler industry here. Two things should help, he thinks: the newly formed broiler commission which will promote state birds and a better type of bird. Under the provision of the state broiler commission each grower will be taxed a half cent a bird for all birds sold in the state. This money will be used to advertise and otherwise generally promote the broiler industry in Oregon. A new type of broiler chicken in this area, the Bantress cross, is expected to compete better with the southern birds. It is rated by our contact as a quicker feed converter and a more meaty bird. This breed will develop into a 3½ pound bird in 9 weeks whereas it takes 10 weeks of feeding to produce the same poundage on other types being used in this area, he said.

The local broilerman has the same complaint as many farmers in this area—the housewife just won't buy local products. The local market should be a large outlet for local birds. A state broiler meeting in Salem Feb. 13 is expected to deal with this and other related problems.

A local agricultural authority cautions against any over-optimism in the local broiler industry. The integrated broiler industry of the south provides lots of rugged competition for the independent grower. A few cents in costs means a big difference in this slim margin business, the authority emphasizes. Southern broiler men are located in an area of surplus feed and cheap labor. Integration has reached such a point there where one man or company may own the feed mills, the hatcheries which produce the chicks for broilers, the processing plant, and the retail outlets. How can a small producer compete against this setup? he asks.

Deadline for entering stock in the annual California-Oregon Hereford association sale at the fair grounds has been extended to Feb. 1. The sale is scheduled for March 19 and 20. So far 55 animals have been registered for the sale—half of them bulls and the other half heifers. Such sales as this have done a lot toward building up the quality of cattle in this area and a demand for them. This sale deserves everyone's support.

Don't forget the annual Jackson County Stockmen's association meeting scheduled for 10:30 a.m. Tuesday, Feb. 11 in the Central Point Grange hall. Board of directors is to be elected during the morning session. Bob Steward, director of the state department of agriculture, has definitely said he will come as the main speaker.

As you have probably noticed the cattle market in Portland this week slipped considerably from its rating last week as the number one market in the country in choice grades, anyway. Last week choice cattle were bringing \$25 to \$27 per hundredweight in Portland. This week the choice grade was bringing from \$24 to \$26. Fort Worth, Tex., was tops in the nation this week, paying \$26 to \$27 for choice grade. Chicago was second with \$25 to \$27 and Omaha on a par with Portland with \$24 to \$26.

## Controls Outlined On Heelflies In County

Heelflies or cattle grubs should be controlled now, suggested Earl Jossy, Jackson county extension agent.

Methods vary. On small herds or herds of dairy cattle, a 5 per cent rotenone wettable powder dusted on the back and rubbed in with the hands or a stiff brush is very effective. Larger herds can be sprayed, using 7½ pounds of 5 per cent wettable rotenone powder in 100 gallons of water.

This should be sprayed on the animals' backs at not less than 400 pounds pressure. The nozzle should produce a coarse spray and be not more than fourteen inches from the back, Jossy said. This treatment must be repeated in 30 days and again in 60 days if any grubs appear on the animals.

Cattle grubs cause considerable loss of hides and meat to cattle producers. As heelflies they cause considerable loss of weight or reduce production of milk by causing the animals to run or stand in water instead of grazing.

Rotenone is also a fairly good material for the control of lice so both jobs can be done at one time. It is necessary, however, to cover the animal pretty thoroughly with the insecticide. Cattle which have many lice should be treated with Lindane in the case of beef cattle which will

# Farm and Garden

## State Potato Growers To Examine Idaho Handling Operations Feb. 18

Corvallis — A delegation of Oregonians with sights set on increased net returns for the state's \$16 million potato harvest through processing and better handling will take a look at southern Idaho's highly-developed spud industry, Feb. 18 to 20.

The visit to potato storage and processing plants between Idaho Falls and Twin Falls is part of the three-day ninth annual Pacific Northwest perishable loss prevention short course.

The short course is a cooperative project of Oregon State college, University of Idaho, the Washington State college, and the American Railway Development association. Meetings rotate among the three states to take up problems of fruit and vegetables common throughout the Northwest.

OSC representative to this year's short course is Roland H. Groder, fruit and vegetable marketing specialist, who will join with Oregon potato growers and shippers in studying the center of Idaho's potato empire.

Lack of potato processing plants in Oregon has squeezed local growers into a poor competitive position, Groder says. Idaho and other key producing areas are skimming the cream of the crop from their

potato harvest for top-grade French fries, potato flakes, and other new potato products.

The slightly lower grade U.S. No. 1's and high No. 2's go into processing in those areas, the specialist explains. Oregon's harvest—all grades—are trying to compete on the fresh market against only the best from other main producing areas.

In Idaho, Groder continues, the grower gets paid for everything he produces since the less select tubers are processed into such highly marketable products as frozen

Speakers for the three-day short course will be drawn from agricultural colleges throughout the nation, industry, the Association of American Railroads, and the U.S. department of agriculture.

Groder urges all persons connected with the Oregon potato industry to attend for this first-hand information on problems and goals of the Pacific Northwest potato industry.



**PRESENTS HEIFER**—Bill Bigham, Eagle Point rancher, presents a Hereford heifer he donated to Elvin Hawkins, freshman in vocational agriculture at Eagle Point. This donation starts a livestock Hereford beef chain in the Eagle Point FFA chapter. Other chains in operation at the chapter include two beef chains, sheep, dairy and swine. Bigham has been active in 4-H and other youth work for over 25 years.

## Schools Planned For Meat Facts To Aid Shoppers

Corvallis — A series of five meat information schools will be held in four Oregon cities during February to help consumers learn more about meat. Schools are scheduled in Portland, Salem, Corvallis and Medford.

Sponsored by Oregon State college extension service and the National Live Stock and Meat board, the schools are open to persons who keep consumers posted on food facts and trends. Representatives of the extension service, agricultural and home economics teachers, dietitians, restaurateurs, and retail food groups are invited to attend. They, in turn, will pass on information to consumers.

Moreland Martin, National Live Stock and Meat board representative will conduct the schools. He will discuss research, education and information services offered by the meat board, show some "do-it-yourself" ways with meat, provide practice demonstrations, and discuss grading, selection, storage, and marketing of meat.

The schedule of schools follows: Portland — February 17, 7 p.m. to 10 p.m., Oregonian Hostess House; Portland — Feb. 18, 10 a.m. to 3:30 p.m., Oregonian Hostess House; Salem — Feb. 19, 10 a.m. to 3:30 p.m., Senator hotel; Corvallis — Feb. 20, 10 a.m. to 3:30 p.m., OSC home economics auditorium; and Medford — Feb. 21, 10 a.m. to 3:30 p.m., court house auditorium.

More information about the schools is available from county extension offices.

## Fertilizer Needs Given For Valley

Corvallis—Willamette Valley farmers can now get a quick picture of fertilizer needs for individual crops from a new series of fertilizer recommendations published by Oregon State college.

Complete plant food needs based on OSC field research are spelled out for each crop on separate sheets of paper that lend themselves to a looseleaf notebook collection.

For convenience 0.5 per cent Methoxychlor or 0.04 Lindane can be mixed with the Rotenone as recommended above to make a spray or dust for both cattle grubs and lice, he suggested.

Rubbing devices made by wrapping several strands of barbed wire, a chain, or small cable with burlap and fastening between two trees or posts are effective in control of lice. Fuel oil or kerosene containing 5.0 per cent Methoxychlor or 1.0 per cent Lindane is used to keep the burlap moist. The animals rubbing on this device will rub off enough material to effectively control pests. Self-treating devices have not been successful in control of cattle grubs but work well for control of lice and flies.

## Prices Predicted At Red Bluff Bull Sale

Price average for the 350 bulls to be sold at the Red Bluff, Calif., bull sale Feb. 6, 7 and 8 may be even less than the \$609 overall price for all breeds last February.

Charley Stover, one of California's most successful beef producers for the past 50 years made the prediction at a meeting of his Red Bluff bull sale committee last Saturday.

"Even though feeder cattle have been selling for two to three cents more per pound during the late fall and early winter than they brought a year earlier, bulls may not sell for higher prices at our February sale, as some seem to think," Stover said.

Stover said his prediction was founded on the fact that the unusually high average for Hereford bulls at the February, 1957 Red Bluff event was based on the simple law of supply and demand.

"We were short on bulls and long on buyers," he explained. "This February, because we have 100 more Hereford bulls to sell than we had last year, our buyers could be edging into the driver's seat."

Stover also predicted a brighter cattle picture. He said it was caused by a number of conditions: breaking of one of the nation's most disastrous droughts in the southwest, demand for cattle to restock ranges there; unprecedented favorable weather and natural feed conditions existing on the Pacific Coast, a record supply of soft corn in the Midwest which had to be fed because no government loan could be secured on it, and the fact that the normal 15 to 17 year cattle number cycle was approaching a bottom in total cow population.

The Red Bluff bull sale was started in 1942 by Sam Ayer, then president of the local stockmen's association. Sidney Watson, still a member of the bull sale committee, the late Roy Owens and Donald M.

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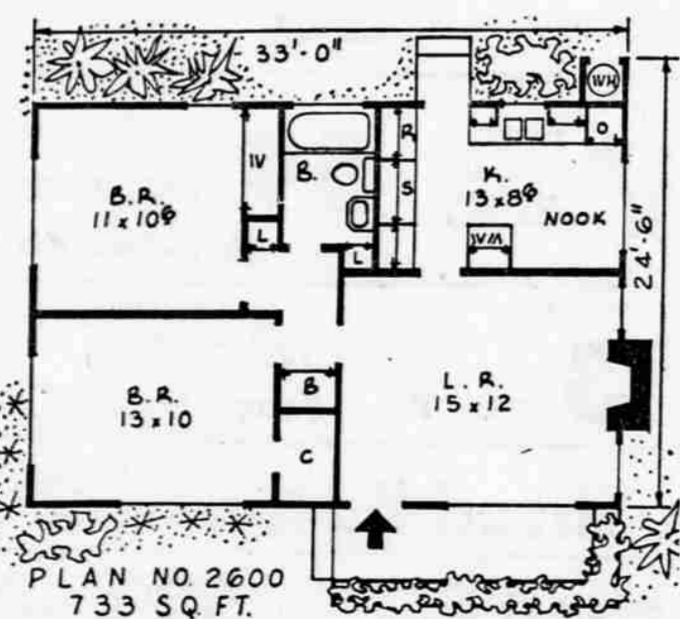
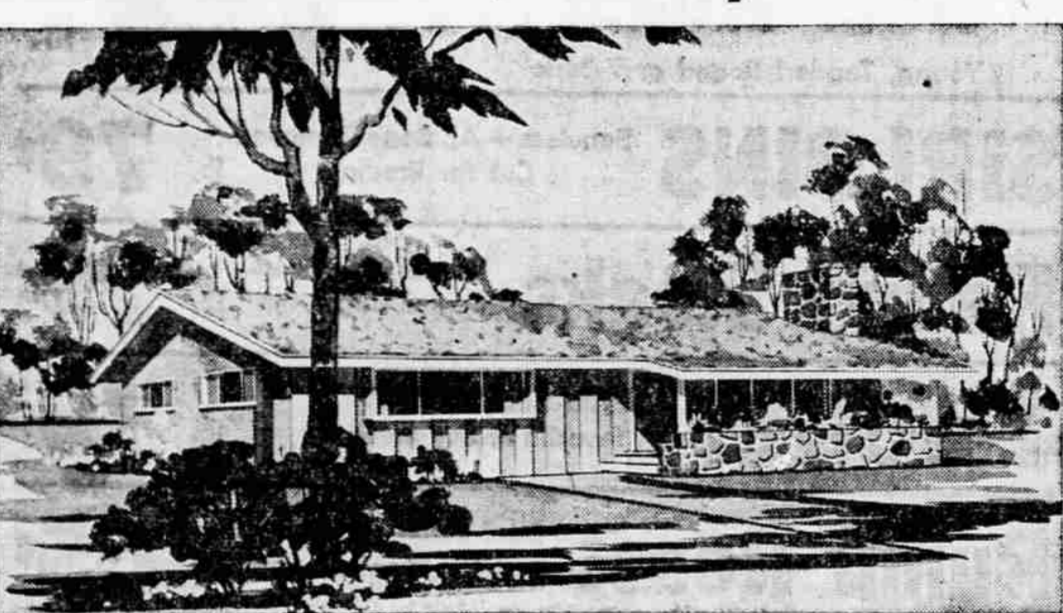
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**HERTZ**

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Daily's U-Drive  
Medford Airport

## This Week's Town, Country House



By HIAWATHA ESTES

The small home builder is frequently overlooked in today's scramble for bigger and better homes. Yet the need is insistent.

The retired couple whose family has grown, the young married couple with a limited income, the property owner who wants a small rental unit—all are looking for such a home as this.

Here in 733 square feet of floor space are all that is needed for comfort, beauty and a touch of luxury.

Vertical siding and field stone lend color and textural interest to the trim exterior. A lines. The roof of crushed rock extends to shelter the porch, which is bordered by a wide stone planter.

Small windows flank the stone fireplace in the spacious living room and a picture window gives a view of the street.

Built-in appliances and an abundance of overhead cabinets conserve space in the kitchen, allowing room for a well lighted eating nook.

The water heater is in a closet which opens to the outside for easy servicing, and to avoid damage to the house in case it leaks.

Both bedrooms are of comfortable size, with ample closets and windows on two sides for cross ventilation. Windows are set high to allow extra wall space for furniture. A linen and broom closet opens into the hall, and a second linen closet in the bath provides a place for towels and toiletries.

The home is heated by a dual wall heater located between the living room and hallway.

A slight change of roof pitch and the addition of wood shingles would transform this home into a weekend cottage on your mountain property. Exterior materials could be those most suitable or available at your location.

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