

Farm and Garden

Certification Explained

By County Extension Agent

By EARLE JOSSY
County Extension Agent

When a superior crop is developed, some plan must be followed to safeguard the genetic identity and purity of the seed; otherwise, improved varieties would become lost for all practical purposes.

In the early days of certification, when most of the seed produced was used locally, it was not too difficult for the certifying agency to trace seed lots to approved sources and to maintain good genetic quality.

As seed production of a given variety become widespread, and it was found necessary to grow seed away from the area of principal use, it became more important to tie the production closer to the original seed stock. This was done by limiting the production in areas away from the original source of seed to not more than a limited number of generations.

This plan was first used in the certification of red clover. The pattern of increase is called the generation system and is now set up in most certification standards through the use of the four classes of seed: breeder, foundation, registered and certified.

Foundation Seed Needed

Breeder seed is maintained by the originating agency, usually an experiment station. No certified seed of the varieties under this type of program may be more than a limited number of generations removed. When this generation system is applied, the certified class or blue tag, is not eligible for further certification.

The grower must obtain registered or foundation seed to qualify. Most of the certified seed produced in Oregon is according to this plan. The trend is to have all forage varieties under this type of production.

Growers sometimes fail to recognize the importance of this record ancestry. The certification tag, which indicates the class of seed planted, must always accompany the application for certification. If small quantities of seed are used, it may be possible to trace the pedigree to an eligible seed source by means of a sales slip and other records. The certification tag is used whenever possible, however.

If the check on seed source reveals the grower has not concrete evidence, other than visible characteristics, that his field is of a given eligible variety or class. Certification is denied, because the necessary seed or the pedigree history is not properly recorded. Even though the variety is shown to be eligible, the pedigree must be complete in certification. The complete seed history must be traceable, if necessary, to the original breeder seed or experiment station.

Rome, Italy — Prince Enrico Barberini, 65, head of a noble family and lay dignitary of the Pontifical Court, died Wednesday. The prince was one of two Roman nobles bearing the honorary Vatican title of "Bearer of the Golden Rose," an award bestowed by the Pope for services to the church.

Station distribution of the variety. This is similar to maintaining pedigree records in purebred livestock production. More information on seed certification is available in the Jackson county extension agent's office.

Must Renew Old Brand Register

Salem — A Columbia county farmer wrote to the state department of agriculture last week asking to have his family brand re-recorded, thus revealing that some cattle owners are not aware that all livestock brands must be registered every five years.

In 1949, the legislature passed a law requiring all ranchers and farms to record their brands with the department every five years, or the brand expires and is open to someone else. Previously, registration was required every 10-year period, according to M. E. Knickerbocker, chief of the department's division of animal industry.

Enclosed in the farmer's letter was a 1935 certificate of brand registration, the last time the brand was recorded to his family. Since that time the brand in question has been registered to someone else.

The next livestock brand book will be issued in 1960. Oregon livestock growers will be notified in July, 1959, and must re-register their brands with the department by January 1, 1960, to keep them legal.

Completion Nears For Surveys On Holly Leaf Miner

Salem — The state department of agriculture is nearing completion of its 1958 survey work for two important pests, the Khapra beetle and holly leaf miner. This information comes from F. P. Larson, the entomologist who heads the plant pest survey program for the department.

No Khapra beetles have been found in the 124 mills inspected in the first four months of 1958, Larson reports. The lesser grain borer, primarily a pest of stored barley and corn, has been recovered at four locations. During inspections of the mills, the most prevalent species of grain insect collected was the saw-toothed grain beetle, he adds.

Larson commended the personnel of a Portland mill who reported what was believed to be a Khapra beetle in a truckload of cottonseed meal from Arizona delivered to their establishment.

Specimens Collected
Specimens collected by the Portland firm were determined to be a species of carpet beetle, closely related to the Khapra beetle, but not the same pest.

Larson urged all feed mills finding suspicious pests to notify the department. California, New Mexico and Arizona (the infested areas) are under a strict federal quarantine and no shipments can be made from any infested plant except under supervised fumigation. The Khapra beetle is hard to find until it builds up to such a huge population that it costs tremendous amounts of money to eradicate, Larson explained.

Surveys to date for holly leaf miner show that the infested areas have increased in intensity, but there has been no appreciable spread, according to department reports. It has not been found in any large commercial orchards.

Infestations have been found in and around the Eastmoreland district in Portland, in Astoria and as far south as the northern edge of Gladstone.

Holly growers should watch for discoloration and discoloration in the leaves of their trees, caused when the larvae mine between the two surfaces of the leaf.

The application of a DDT spray during the first two weeks of May is advised to control holly leaf miner. The spray is directed at the adult, or fly, which emerges about the first week in May.

Rate Reductions Asked For Spuds

Salem — Oregon's Agriculture Director Robert J. Seward has filed a request with railroads serving central and southern Oregon for freight rate reductions on carload shipments of potatoes to California on a parity with those in effect since April 15 from southern Idaho.

His request supported applications by the Oregon Potato commission and potato shippers.

"The principal adjustment needed and requested," Seward said, "is from central Oregon which did not share in reduced rates from Klamath Falls to the San Francisco and Los Angeles areas effective April 22." Also requested is an extension of those reductions to the San Diego area, which was included in the reduced rates from Idaho.

Seward said California is the principal market for central and southern Oregon potatoes and that both areas still have a good many carloads from the 1957 crop to move in competition with Idaho potatoes. He added that these requests will be considered by the railroads at a special meeting of their rate committee in Portland April 29.

Milk Audit Rules Hearing Topic

Salem — The state department of agriculture will hold a public hearing at 1:30 p.m., Wednesday, April 30, in the agriculture building at Salem on proposed rules and regulations relating to the 1957 grade A milk audit law.

Copies of the proposed rules and regulations, which deal with the purchase, sale, and use of grade A milk, are available to anyone interested, according to D. P. Shoup, field supervisor for the program.

Persons unable to attend the hearing are invited to present their views in writing to the milk audit section, State Department of Agriculture, Building, Salem, Oregon.

Under state law, the department is required to hold a public hearing before putting the regulations into effect.

--- CHIT CHAT ---

By JOE G. COWLEY
Mail Tribune Farm Editor

Maybe you missed it. A small item on Wednesday's front page of the Mail Tribune was headlined "Housewives Join Boycott of Fresh Meats in Portland."

The article continued to say that effective Thursday morning, (this morning) housewives will join their southern California sisters in an organized boycott of fresh meats until the prices drop.

Such a campaign was snowballed by Mrs. George Adams, Portland, who learned of the boycott in southern California. That old reliable instrument for good or evil—the telephone—did the rest.

We made a random check of the meat prices in an Ashland market and learned that ground beef is selling for 55 cents a pound and the beef steaks at \$1.49 a pound.

Since we eat a lot of beef like many of you, we grabbed the paper and read the item mentioned twice and checked one or two of the wholesale outlets here to see what the situation is.

One such place stated that when the price of beef goes up two cents in the livestock yards the retail price goes up 10 cents. And this is a tender point—why should this be?—one source explained that beef on the hoof includes the bone as well as the meat. Therefore, the meat dealer must include this cost, plus the cost of processing. Many housewives, Little Diminuty—the wife, included, doesn't realize that when beef or any other product comes all nicely packaged in cellophane and trimmed up for the skillet or roaster, she pays for it and plenty!

We checked with one of the wholesale dealers which services the area from Grants Pass to Dunsmuir, Calif. Meat sales in volume are about the same based on either a monthly or yearly average, the men there said.

However, we checked with a more talkative wholesale dealer representative and she said prices are really up on beef and pork. Meat sales have been slow from the hunting season through the present time, this spokesman said. This is generally true each year, she added. Right after Christmas prices of beef really started climbing. Reason for this is that the live market peak is so extremely high, she said further.

"Why, calves are just out of this world," this spokesman exclaimed.

The outlook is anybody's guess we were told. So many people out of employment, and how the price stays up we don't know. Of course, one reason might be that with the quantity of feed available at fairly reasonable prices farmers pay good prices for feeders and put them out on pasture. Naturally, the finished animal sells at even higher prices.

So, Mrs. Housewife, what can you do about it? Well, you can do what the women in southern California and Portland are doing. However, organized sales resistance is a little hard to achieve many times.

Best way, a wholesale dealer advised, is to go to a livestock sale and pick out a steer for slaughter. Of course, if you don't know what a good steer looks like you had better take someone along who does. A 700 lb. steer, reduced to cutting and wrapping will cost, all told, about \$200. This figure shows a steer will dress out about 42 per cent meat, or about 400 lbs. Average cost per pound is 50 cents. Locker beef will run from 45 cents to 48 cents a pound. Of course, you are more sure of getting the grade of beef you want by buying it on the hoof. We are not indicating locker beef purchased as such is not good.

The local Farm Bureau organization is increasing its efforts to promote sale of local farm products. And that's a good idea. Trend now seems to be that of diminishing truck crop production and increasing population in the Rogue Valley. Then there's the old problem of which comes first the egg or the chicken? Some people are urging a large cooperative similar to the Eugene Fruit Growers, but the produce average has to be ready to bring the cooperative and the cooperative has to be set up to encourage the farmers to divert their acreage to truck crops. That seems to be the big idea behind this drive—increased local use of local vegetables.

Of course, looking at the problem from the view of the retailer is not sufficient volume of high quality produce the year around. The supermarket sells the bulk of our daily food and it requires large volume, all uniformly processed and attractively packaged. The local truck crops are of high quality but not enough of them all the time. As one agricultural authority here put it, "There is no off-season market now. Long-distance refrigeration railroad cars and trucks take care of that."

We do think that local people should buy the local produce when they see it on store shelves. It's just good business. Local farmers pay taxes to support local institutions like the schools. Many of them are leaders in community affairs. Also, the local produce, such as you see in the roadside fruit and vegetable stands, is cheaper since it is not processed ready to pop into the oven. But it is high quality. So you are getting good quality at a lower price by buying such local produce. This saving should be important to the housewife since 25 per cent of the U.S. income is spent on food, according to the marketing specialists.

This may surprise you, but the consumer does have considerable say about both products and prices. Don't buy something and the groceryman will drop it off his shelves like a hot potato. Buy quantities of a product whether you actually like it or not and he will fill his shelves with it.

The food marketing industry itself has been doing much research, product development and merchandising study, trying to find out what the housewife will or will not buy. They have come up with a few basic facts—today's food shoppers are different from their grunting and grinding grandmothers. New merchandising techniques make a big impression—and they buy on impulse. Like Little Diminuty, the wife, if she can press a button and make it squirt, squeeze the package and make it squirt or can zip off the package and drop it in the pot—she's for it. That's because she belongs to the ranks of more younger married women, 30 per cent of whom are working and have little time for the kitchen.

Such shoppers are demanding a much wider variety of food products on a year around basis. Also, they are once-a-week shoppers. They will drive across town for "best buys."

So, that is what the local farmer is up against. His product must be conveniently and attractively packaged, displayed in mass array and at "the right price." The only answer we can think of is a "Local Products Week" during which the grocery stores are encouraged to boost home-grown farm products. That's the possible immediate answer. A long range one might be some well-organized, small processing plants which would handle a gradually increasing volume of produce as more land is brought under irrigation in the valley.

There has been considerable fuss about pelleting—whether it is good or bad.

Oregon State college has been conducting some experiments with hay "wafers" for dairy cows. This work was not complete in December when the argument over pelleting reached its peak. Now the report is in.

Hay "wafers" for dairy cows (compressed chopped alfalfa) has proved superior for butterfat production and equal to the finely-ground pelleted hay, feeding trials at the college reveal.

These wafers are easy-to-handle and have the high quality baled or loose alfalfa feed value. Tests showed no difference in milk production between the three types of feed—baled hay, pellets and wafers.

More butterfat was produced while on baled hay or wafers compared with pellets, said I. R. Jones, OSC dairy specialist. The wafers tend to stay in the cow's rumen while the pellets pass through too rapidly to aid in producing butter milk.

Wafers are made of hay chopped into one-inch lengths and are like long hay for the time they stay in the cow's

Plastic Mulch Used Effectively To Control Weeds

Corvallis — Looking for a way to get out of hoeing weeds in your garden this summer? Try using black plastic as a mulch, suggests R. Ralph Clark, extension horticulturist at Oregon State college.

Mulching — Using a layer of sawdust, straw, grass clippings, or other material to cover the soil — has proven quite helpful in controlling weeds in the past. And something new and very effective for this purpose is black polyethylene plastic film, Clark said.

In addition to helping keep weeds out of garden rows, the black plastic also lowers water losses from the soil so that it's often possible to use fewer irrigations or sprinklings on garden crops. Tests at the OSC agricultural experiment station and the USDA research center at Beltsville, Md., also indicated that vegetable crops mulched with the black plastic in 1957 grew faster and larger, and yielded more, than plants without mulch.

Available in Rolls

The black polyethylene plastic film is available in rolls at most garden and hardware stores, Clark said. The material comes in several thicknesses, and may be used for several years if handled carefully. This spreads cost of the material over a longer period of time, he points out.

Information on how to use the black plastic material can be found in a bulletin titled, "Plastic Mulches for Horticultural Crops," published by the OSC agricultural experiment station. The bulletin gives information on width and thickness of plastic to use on various vegetable crops, uses pictures to show how to apply the plastic film, and lists hints on how to manage garden crops when the black plastic is used.

Oregon residents can get a copy of the bulletin at their county extension office, or from the OSC bulletin clerk, Corvallis.

First Corn Plantings Required Now, Agent Says

By DON BERRY
County Horticultural Agent

Now that warm growing weather may be expected, a wide variety of seeds may be planted with less danger of the seed rotting in the ground or plants becoming stunted from lack of sunshine.

Home gardeners who have not already done so should also have their cool weather transplants set out also. These transplants should include cabbage, and cauliflower.

Pest Controls Required Early

By DON BERRY
County Horticultural Agent

More home gardeners are applying insecticides to their soils to control soil insects before planting them. Bugs like wire worms, cucumber beetle larvae, white grubs and other soil inhabiting pests can be controlled for two years or longer by simply applying an insecticide to the soil before working up the garden in the spring. In addition, plant injury from root maggots which attack radishes, turnips, cabbage and seed corn will be reduced or eliminated.

It is important that the insecticides be mixed thoroughly with the soil to a depth of 4 to 6 inches. A rotary tiller is excellent but mixing with a disc or by hand is also satisfactory if thorough mixing is obtained. Any one of the following materials may be used: Aldrin, Dieldrin or Heptachlor.

Apply 2 lbs. of 5 per cent granular or 1/2 pint of emulsifiable concentrate in five to ten gallons of water for each 1,000 sq. ft. of soil to be treated. Do not overdo since plant injury could be caused by excessive amounts of insecticide in the soil.

This treatment would also be beneficial prior to setting out strawberry beds and cane berry patches as well as flower beds, especially those which contain primroses, rhododendrons and begonias, for controlling strawberry root weevil and wire worms.

Picking Leaves Helps

Spinach will grow and produce until early summer, and picking leaves rather than pulling entire plants will lengthen the season. Parsnips planted now will be ready for use in September and can be left in the ground all winter and dug as needed. As with carrots the seed is slow to germinate and both should be planted soon.

The most enthusiastic gardeners could set out early tomatoes under tents. It should be remembered, however, that this is always a gamble this early in the season. A couple of small holes about the size of a lead pencil should be put in the tents to permit ventilation. Set early tomatoes fairly shallow and planting at a 45° angle to encourage the rooting of long stems is sometimes beneficial.

For early celery one half to one dozen plants are sufficient for the home garden. Removing celery leaves similar to rhubarb rather than the entire stock will increase home garden use.

All of the early garden crops should be planted as soon as the soil may be worked. Undue delay would be detrimental to cool weather crops when their growing season is extended into the hot part of the summer.

Glidden To Buy General Paint

San Francisco — The Glidden Company plans to acquire the domestic paint business of General Paint Corporation.

A joint announcement of the prospective purchase came Wednesday, from Dwight P. Joyce, chairman and president of Glidden, and W. L. Watkins, president of General Paint.

Glidden will acquire General Paint's brand names, inventories, paint processes, manufacturing facilities at Portland, Ore., and Tulsa, Okla., and various distributing outlets in the Pacific Coast and southwest.

Glidden said it will keep most of General Paint's employees. General Paint will keep its wholly owned subsidiaries in Mexico and the Philippines, as well as its pipe wrapping and coating division known as Hill, Hubbell & Cline.

The proposal is subject to approval of General Paint stockholders.

Apology Failure Angers Japanese

Osaka, Japan — If there's one thing Japanese can get really angry about, it's politeness.

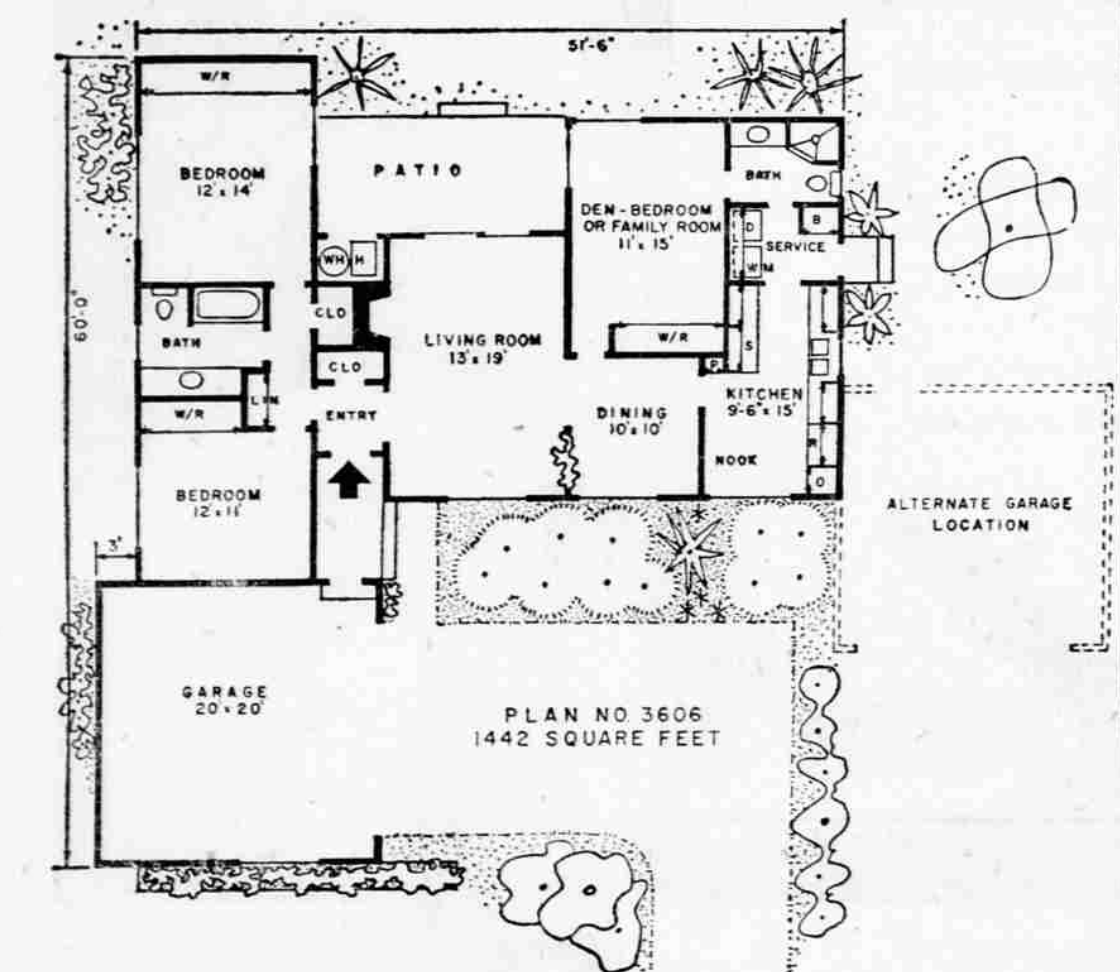
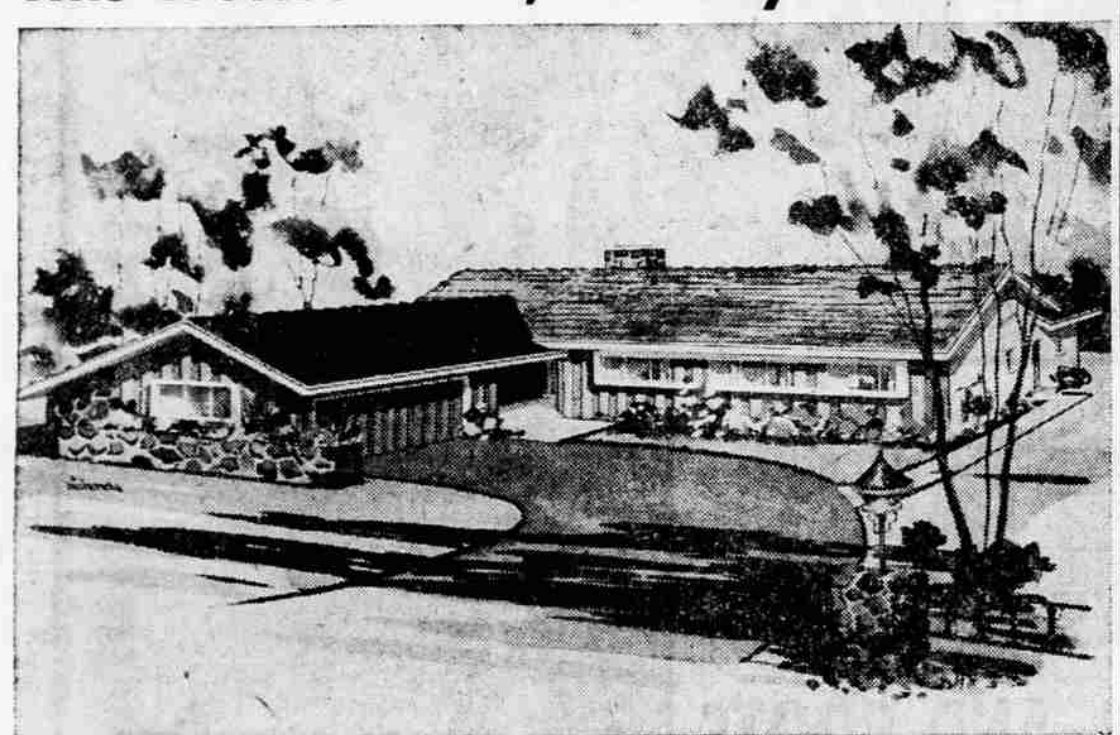
Fifty movie patrons were quietly philosophical throughout the hour they were trapped together in a stuck elevator. But their blood ran fire when they got out and found that not one theater official had stayed around to apologize to them for their inconvenience.

They staged a sit-down strike in the manager's office until he was routed out of bed, came back and said, politely, he was sorry.

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This Week's Town, Country House



The family lucky enough to own this home will find it adaptable to changing needs, tasteful through changing trends.

Rough shakes, vertical boards and stone enhance the neat contemporary lines. Color-touched horizontal frames enclose the casement windows, and a stone planter provides a spot for bright flowers and greenery. Wide eaves extend to shelter the entry.

In keeping with the modern exterior, the front of the living room fireplace is flush with the wall. Large glass doors lead to the rear patio. Enclosed on three sides and partially roofed, the private terrace is a welcome spot for daytime relaxing and evening dining and entertaining in summer.

Two indoor dining areas are provided. One is the dining

alcove, separated from the living room by a planter-topped half wall, and large enough that it could be walled completely as a separate dining room, if desired. For quick, informal meals, the roomy eating area in the kitchen is handy to the cooking area.

Appliances in the kitchen are built-in and can be obtained in decorator colors to match your kitchen color scheme. Overhead and under-counter cabinets, plus a small pantry offer ample storage space. Washer, dryer and broom closet have been located in the service area.

Planned for multiple use is the den, which could double as a third bedroom, or as a family room by removing the wardrobe and placing an opening in the kitchen wall.

The adjacent three-quarter bath is also accessible from

the service area. To maintain quiet and privacy, the family bedrooms are secluded from the activity areas of the home. Large wardrobes in the bedrooms, and three hall closets provide plenty of storage space. The forced air heating unit and water heater may be serviced from the patio.

The garage may be attached as shown, at the front of the bedroom wing, or next to the kitchen when being built on a wide lot.

Complete working drawing 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 and 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.

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