

Farm and Garden



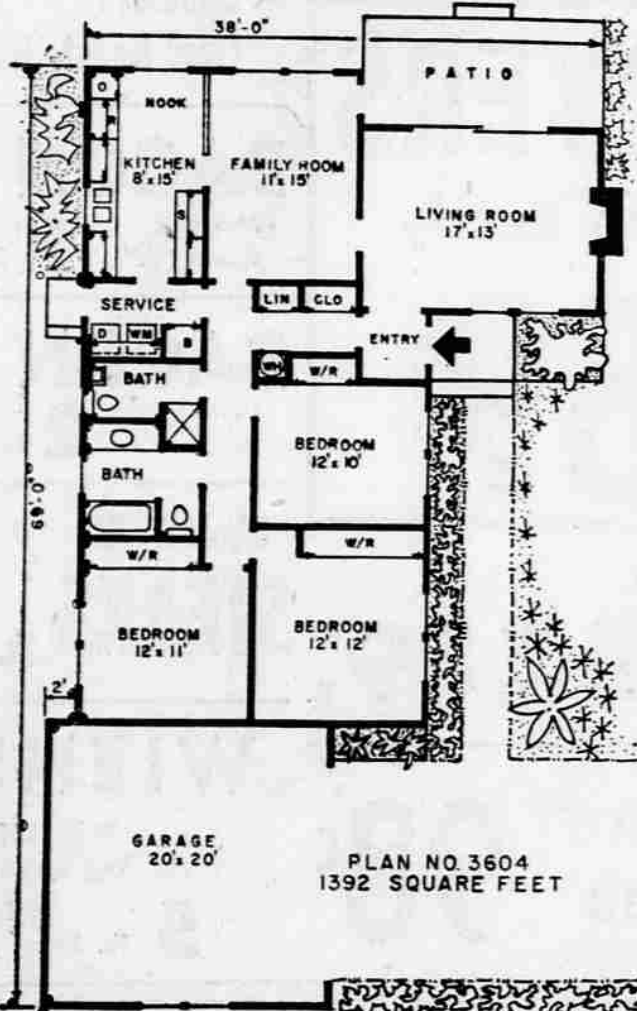
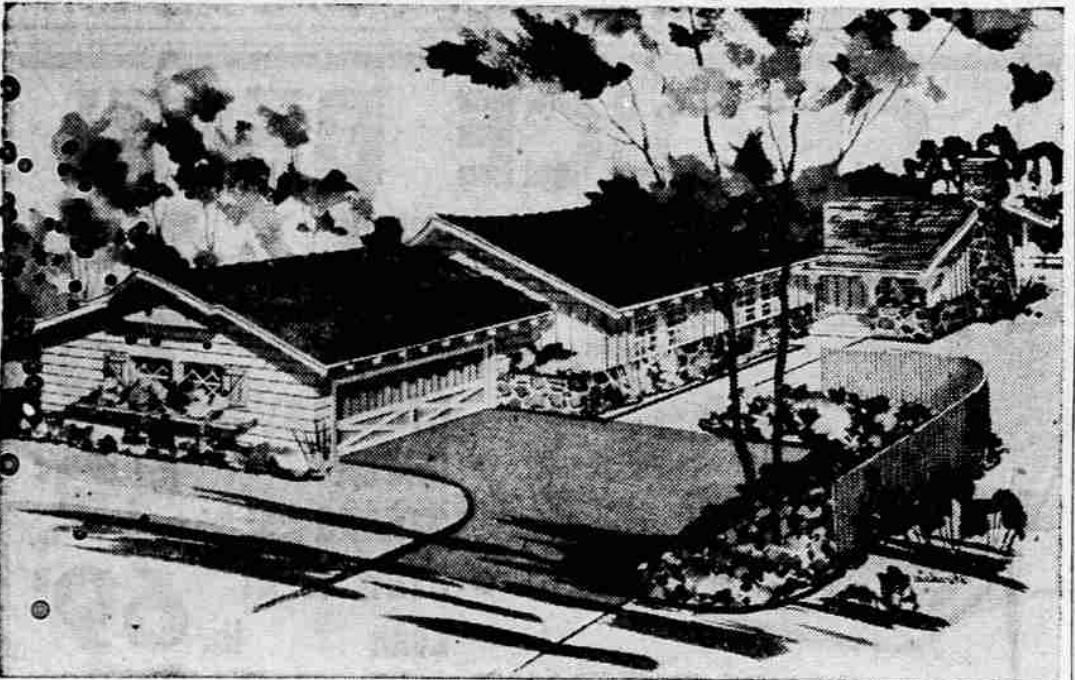
MIDGET HENS—This cage of midget hens was among the exhibits displayed at Oregon State college in Corvallis during the farm information field day held last Friday and Saturday. These midget hens have a body weight of 2 3/4 pounds. Eggs weigh 24 ounces per dozen. Feed per dozen of eggs is three pounds. Normal weight for hens is 4 1/2 pounds, egg weight is the same—24 ounces. Feed per dozen eggs is 4 1/2 pounds. Poultry experts estimated that the midget hens will mean a saving of 35 per cent in feed costs.

Administrative Order Signed To Protect Producer, Grower

An administrative order has been issued by the state department of agriculture to help insure the farmer does not suffer in his dealings with jobbers or fruit and produce truckers.

Previously a trucker or job-

This Week's Town, Country House



By ARNOLD ESTES

Ingenious planning and the imaginative use of space have been combined in this 1392 square foot home, which will fit attractively on a 50 foot lot as illustrated, or could be turned 90 degrees to fit on a much wider lot. The center hall makes all areas accessible from either the front or rear entrance.

A big fireplace is located at the center of the end wall of the living room, and wide glass doors slide open to the roofed patio.

Heart of family living is the cheery and comfortable kitchen-family room. Except for the half-wall that defines the eating nook the area is open, with windows on two sides and a door that leads to the patio which facilitates the serving of picnic type meals

during the summer.

Long counter-tops, lots of overhead cupboards and built-in appliances add to the efficiency of the kitchen area. Home laundry equipment and broom storage are located out of the way in the service area.

Three bedrooms and two baths open from the bedroom hall. The three-quarter bath has a tiled stall shower—the master bath a tub with overhead shower and a pullman lavatory.

Bedrooms are comfortably spacious, with plenty of light, large wardrobes and unbroken wall space for ease in arranging furniture.

To conserve building costs, all plumbing is centrally located. A horizontal forced air unit, installed in the attic, is easily accessible for service

by means of a built-in ladder.

Upright gables lend a rustic touch to the stained shake roof. Vertical board and batten siding combines artistically with horizontal siding, and soft-hued stone is used for veneer, planters and chimney. A paddock-gate motif on the garage door, a birdhouse beneath the gable and a flower-pot shelf helps add to the exterior interest of this dream home.

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 and Country Homes, may be purchased for \$1. Send all orders for either plans or books to Hiawatha Enterprises, P. O. Box 404-7, Northridge, Calif.

How To Raise Tree Seedlings Told in Booklet

Corvallis—Growing forest tree seedlings in a home nursery is a good deal like growing garden plans for transplanting, according to a new circular published by the Oregon State college extension service.

In general, though, you can buy tree seedlings cheaper than you can raise them, the circular advises. Raising coniferous trees from seed is an exacting job that requires special knowledge and some special equipment, it is pointed out.

However, growing seedlings at home does get tree seedlings when they're not available elsewhere, and you can also grow tree species not commonly offered for sale. You can also use your home-grown trees for any purpose you wish, the circular adds.

State Laws Cited

State laws in general forbid the use of state-federal nursery seedlings for anything but reforestation, Christmas trees, windbreaks, and other conservation uses, it is explained. State-federal seedlings can't be planted within incorporated city limits, re-sold with roots attached, or used for ornamental purposes.

The new illustrated circular, titled "Raising Forest Tree Seedlings at Home," tells how to grow tree seedlings in small nurseries. Suggestions are given on location of the nursery, seedbed preparation and planting methods, seedling culture, and transplanting and planting. Sources of additional information are indicated also.

The circular was compiled by Charles R. Ross, OSC extension farm forestry specialist, from information furnished by a number of private and government sources. Oregon residents can get a copy from their county extension office, or from the OSC bulletin clerk in Corvallis.

Steward, director of the state department of agriculture. It is effective on the date it was signed.

"Every wholesale produce dealer, defined by ORS chapter 585, who purchases produce in Oregon from a producer or grower on any basis other than for cash shall at the time the produce is received or picked up make a record or receipt of the transaction. This will include an original and one copy."

Such a record or receipt must include:

1. Name, address, and wholesale produce dealer's license number of the produce dealer.
2. Name and address of the grower or producer.
3. Conditions of the produce upon receipt of it by such person.
4. Date the produce is received and the amount.
5. Date payment is to be made and the total price paid or to be paid for the produce.
6. Verification and acknowledgment by the wholesale produce dealer that the statements required by items 2, 3, 4 and 5 are true and correct.

The administrative order specified the original of the record or receipt shall be given immediately to the grower or producer. A copy of such a record or receipt shall be kept and maintained in the office of the wholesale produce dealer.

Roof Moss Control Given by Agent

Moss which holds moisture and rots a roof can be easily and simply controlled, according to Don Berry, county extension agent.

This moss should be sprayed with a 10 per cent solution of zinc chloride or a 5 per cent solution of penta chlorophenol. Either of these solutions should be sprayed on during dry weather, Berry advises. The roof will be clear of moss by next winter. However the spray may have to be repeated, Berry added.

160 Animals Get Meat Rejection

Salem—State meat inspectors condemned 18 animals before slaughter and 142 after slaughter during April and May under the state meat inspection program. Rejected were 88 cattle, four calves, 47 sheep, 20 swine and one goat.

Out of a total of 19,452 livestock inspected during April, 19,368 were approved as fit for human consumption. In May, 19,523 animals were approved out of 19,58 inspected.

As is usual, a higher percentage of edible offal—livers, heads, hearts, kidneys and tongues—were condemned for various causes.

--- CHIT CHAT ---

By JOE G. COWLEY
Mail Tribune Farm Editor

Last Friday we made a pilgrimage to Oregon State college at Corvallis with one of the local agriculture experts. It was a farm information field day for all the farm editors in the state. While walking our feet down to the ankle bones we did manage to soak up a little knowledge.

What interested us were the trends forecast by a battery of agricultural experts. What happens down on the farm does have a wide influence.

Like the food stores which handle their output, farms, too, will become fewer and much larger. In the state's dairy industry there are now 5,000 farms with more than 10 cows and an estimated 100 processing plants for these dairy products. The year 1965 will see a need for only one thousand such farms with at least 100 cows per farm. In 1965, also, there will be only 10 processing plants no larger than now. That is what the experts predict.

Farms of the future will require \$30,000 to \$60,000 gross income. Farmers who consider themselves successful will require a 5 per cent return on their labor, management and investment.

More people owning farms will be working off the farms in the future, too. Take Linn county, for instance, in 1945 47 per cent of the farmers were working off the farm. In 1954 this increased to 61 per cent.

In keeping with this trend the value of lands and buildings has doubled during the last nine or 10 years, the experts say. In Linn, in 1945, county average value of land and buildings was \$10,296. In 1954 this had increased to \$23,130.

This trend toward consolidation into the fewer and larger farms and fewer people working on the farm will have a strong effect upon churches, schools and the community in general. It will mean those rural communities must change from almost completely farm-supported ones to a combination of industrial and rural. Other communities which are not able to make this adjustment will lose population. They will be the ghost towns of the future.

The experts also predict that during 1953 to 1975 the per capita income will increase by 58 per cent. Population itself will show a 35 per cent increase. Farm output will increase 34 per cent during this period and food consumption 45 per cent. Per capita income after this period will remain on the rise.

A wealthier population will demand a better diet. This will mean eating more protein content foods. Such will contain also more calcium, ascorbic acid and thiamin.

This also means there may be some hope for eating our way out of the farm surplus problem. It requires five times as much land to raise dairy and meat animals as it does grain. Generally, the menu will change from a diet of beans to T-bone steak, an expert pointed out.

This will also mean more intensive land use. Better irrigation and flood control measures and more intensive cultivation of land. To meet this change in the population's food habits land can be diversified with proper irrigation and fertilization.

A retooling of agri-business will be needed. This must keep in step with the rest of the economy. Farmers must be taught to produce for what is being sold. The man on the farm will have to produce a product of uniformly high standards which can be attractively and conveniently packaged for the housewife who buys it.

Farm products will be sold to a central selling agency—to large volume sellers. Such farm products will compete on national markets. To meet this challenge farmers will have to consolidate their products into large lots, pools and cooperatives or perhaps into private non-cooperative agencies. Such a trend will mean larger volume and smaller profits. It also means contract farming, integration and direct from farm into warehouses or retail stores handling.

Another part of this trend will be a change in food processing. Now we rely on table stock markets. More processed foods will go on sale. At OSC we saw a complete meal consisting of dehydrated foods. We brought back to the office a delicious pie made of dehydrated cherries. We have eaten hundreds of pies but could not tell the difference. It is difficult to believe that those large, red, luscious cherries had been dehydrated to the size of small red raisins.

This trend toward integration also means decentralization. One of the agricultural experts at OSC told us small push-button feed mills will be located in the communities they supply. Such mills, however, must be assured of a continuous demand. Such a small feed mill may be located in this area soon.

Finally, it has been stated many times that this state could feed and process its own hogs. It has the grain to do it. Oregon now imports approximately 7 1/2 million head of hogs a year to feed its populace. We could also feed our own beef. The resulting industry and related industries is terrific, as one OSC man stated.

We saw many other things at OSC. The experimental work there has an international flavor. A Hungarian researcher explained a project to determine the effect of food elements on rabbits. An Indian youth with a flash of white teeth went into great detail about a new wheat variety. A Chinese girl buzzed around the foods research displays. This, to us, was one of the most encouraging aspects of the work at OSC. These people from different countries were all working together to produce better foods. The way to a man's heart (and a woman's, too) is still through his stomach.

These farm scientists say research, at least in their fields, will continue to be more of a team effort. The day of the lone wolf scientist is waning. However, there will still be a place for him in the "fight for food." Forecasters say that such research will confine itself more to regions. More basic research will develop—experiments with basic problems of plant physiology, for instance.

We were startled when our guide pointed out a youth lolling on the steps of one of the science buildings as one of the coming pathologists. He looked like more of the "rock and roll" type. As we continued on the tour more future young scientists showed up. These, then, are the young people who startle their elders with repeated wanderings off the beaten path. Through this unconventionalism they must learn also the hows and also the whys of anything. This continued seeking often leads them to something better and more efficient when channeled into scientific research.

All this is why a good friend of ours and well-known educator in this state insists that the star student be given equal recognition with the star athlete. He urges that boy with the sharp mind be sought out and developed just as much as the athlete with the finely coordinated muscles. Many times the gifted student and star athlete are one and the same. It takes a well-coordinated body to support a well-coordinated mind.

We are happy to see some researchers got busy on something which has gripped us for some time. Researchers at Oregon State college got busy and discovered that 5 to 15 per cent extra charge for milk served in restaurants is not justified on basis of comparative costs. Milk costs more, but the handling cost is less than for coffee, it was reported. When 7 1/2 ounce glasses of milk were served, milk cost is 1 1/4 cents more than coffee. Five ounce glasses of milk is one case cost a half cent less. In two other restaurants actual costs were 0.68 cents and 1.22 cents higher than coffee.



HOWARD WILDE
Wins Young Farmers' Award

Young Farmers Present Awards To Three Youths

Three Jackson county youths, one an alternate, have been selected by the Jackson County Young Farmers for college scholarship awards.

Those selected and the amounts received are Howard Wilde, Trail, \$300; Bob Miller, Ashland, \$200 and Willard Waterhouse, Gold Hill, alternate.

Don Strauss, Young Farmers' president, announced the awards during his organization's recent meeting.

Wilde was graduated from the Eagle Point high school. He was president of the student body during the 1957-58 school year and vice-president of the Eagle Point Future Farmers of America chapter. He plans to attend Brigham Young university and take a general agriculture course.

Bob Miller was graduated from Ashland high school. He plans to attend Oregon State college where he hopes to major in animal husbandry.

Willard Waterhouse, the alternate, attended Crater high school. He plans to study agriculture education.

Most of the money for the scholarships was raised by last year's Young Farmer fair sale. This will be done again this year. All funds are to be earmarked for next year's scholarship fund. Tickets for the steer sale are now available and can be bought from any Young Farmer member up until drawing time on Aug. 23. This is the last day of the county fair. The Young Farmers sell a steer which is bought at the Fat Stock auction.

The winners were selected from a large group of young graduates that applied for the award. All applicants must be from Jackson county and plan to study agriculture or its related field.

Last year's winner was Bob Elden who is attending Oregon State college and majoring in agriculture education.

Grain Inspectors Have Lighter Year

Salem—Grains moving into the inspection centers at Portland, Pendleton and Astoria dropped sharply from last year's record-setting 105.7 million bushels to a total of 82 million bushels during the year just completed, from July 1, 1957 to June 30, 1958. This information comes from the annual report of the state department of agriculture's division of grain inspection.

Of the combined 82 million, the Portland inspectors handled 73.7 million bushels; Astoria, 7.2 million bushels and Pendleton, 1.1 million bushels. All grain received at Astoria and Pendleton was wheat.

The breakdown at Portland was wheat, 51.6 million bushels; barley, 15.3 million bushels; oats, 3.2 million bushels; corn, 2 million bushels; milo, 961,000 bushels; rye, 549,000 bushels; and kafir, 17,000 bushels. The totals for oats, milo, rye and kafir were up; wheat and barley were down substantially from the 1956-57 figures.

The average depth of oil wells drilled in Texas during 1957 was 4,267 feet.

Garden Care Hints, Canning Tips Given

Corvallis—Shallow cultivation, adequate moisture and fertilization go a long way to assure top quality vegetables for fresh use and processing, Oregon homemakers were advised this week.

Care given vegetables during growth largely determines the quality of the vegetable to be canned or frozen, say Oregon State college extension specialists.

The following suggestions on care of the garden are given by R. Ralph Clark, extension horticulturist, and tips on harvesting and preserving by Mrs. Ruth Klippstein, extension nutritionist.

A regular work plan in caring for the garden is recommended by Clark. Cultivate the soil to get rid of weeds and maintain surface mulch. Water frequently. Detailed instructions on care and possible yield from 48 garden vegetables are told in Farm and Home Vegetable Garden bulletin 614, available from county extension agents.

Insect Control Given

Home gardeners can control most insect pests by proper use of insecticides. Spinach and other leafy vegetables need to be dusted with DDT or other insecticidal dusts or sprays, he says. Rotenone, DDT, CPR, malathion, lindane or methoxychlor help control cabbage worms. Dust tomatoes lightly with DDT or methoxychlor to control flea beetles. Control of other common insect pests are provided in Vegetable Garden Insect Pests, bulletin 747, also free on request at county extension offices.

The main advantage in canning at home is to assure your family of tender sweet flavorful foods at peak of quality, Mrs. Klippstein believes. For some families, it may be best to grow vegetables for table use, and watch store ads for canned goods sales. Home gardeners with large surpluses, may want to can or freeze for later winter use.

She suggests these items on harvest procedure.

Pick food in small lots, that can be canned or frozen in a half-day. If food cannot be processed within two hours, refrigerate it, to help keep at highest quality. Pick vegetables when cool in early morning or evening.

Time of harvest is often critical, homemakers are reminded. Corn, cucumbers, snap beans, summer squash, and peas reach their peak, then quickly decline. High sugar content that assures sweetness sometimes changes to starch overnight. Cucumbers in half a day can grow beyond the desired size for sweet pickles, according to Mrs. Klippstein.

When gardens are at their peak, they should be checked daily for maturity. If it is impossible to handle the produce, pick it anyway and give it to others, the home economist advises, because mature produce should not be left on the vines.

Pick Cucumbers Regularly

Cucumbers should be picked regularly to prevent over-maturity. Most pickling should be done at mid-summer when the cukes are growing fast. Well-shaped cucumbers, grown in fertile soils and watered regularly, make the best pickles.

All varieties of green and wax beans need to be picked at the size the family enjoys most. If beans are to be frozen, they should be medium size. Immature beans shrivel and over-mature beans toughen.

For snowy white cauliflower, tie leaves over the heads to protect them from light. Lack of boron in the soil can also cause darkened cauliflower heads. A dust program is essential for the cabbage family. DDT or rotenone are recommended.

Mrs. Klippstein advises homemakers to investigate the cost and convenience of taking corn to custom canners instead of doing the tedious husking and shelling by hand. For moderate cost, the home-maker can use power equipment at the canner to husk,

remove kernels and also can the corn.

Bulletins on freezing and canning vegetables are available at county extension offices.

Western Oregon Dairy Counties Brucellosis-Free

Salem—By the end of June all dairy counties in western Oregon were certified as modified brucellosis-free areas, the state department of agriculture reports.

During the month testing was completed for certification of the Warm Springs Indian reservation, as well as Clackamas, Deschutes, Grant, Lane, Linn, Union and Wasco counties.

During June, 686 herds containing 8,358 cattle were blood tested for brucellosis. In these, 74 reactors were discovered for a percentage of 0.885.

Milk ring tests were administered to 2,224 herds containing an estimated 44,480 cattle. These tests disclosed 54 suspicious herds. Six reactors were found and sent for immediate slaughter among the 2,195 cattle tested at sales yards for movement back to farms. Sixteen reactors were discovered in the 1,856 cattle tested in the state-inspected slaughterhouses during June.

In both Baker and Malheur counties, over one thousand calves were given brucellosis vaccinations. Throughout the state, 7,460 calves were vaccinated in 748 herds.

Only one tuberculous reactor was found in the 509 cattle tested for this disease during June. This was in Josephine county. The monthly tuberculosis reactor percentage was 0.196 and 52 herds were tested.

Plant Fall Garden Now, Agent Says

This is the time to plant a garden in order to have some vegetables for winter use, said County Extension Agent Don Berry.

Vegetables will grow rapidly in this warm weather, he explained. The tender young plants are not as subject to insect and other pests. Vegetables planted now will mature in the fall. Many will keep all winter in the garden, Berry said. It also lengthens the season for the home garden.

Such a garden furnishes a constant supply of rich, green vegetables from September on through fall. Any transplanting should be done during cloudy weather. Plants set during hot weather should be shaded with shingles, the county agent advised. Don't forget to water the young plants frequently until the roots are established.

These plants should be established during July, Berry advised. Don't wait much longer.

Slow sprouting seeds may be shaded by placing a 2 by 6 or a 1 by 6 on edge lining it up from east to west. The seeds should be planted close to the north side of the lumber. This way the seeds will be shaded all day. These, too, should be watered frequently.

Such a later summer garden will raise cabbage, beets, carrots, Swiss chard, broccoli, lettuce and rutabagas.

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