

--- CHIT CHAT ---

By JOE G. COWLEY
Mail Tribune Farm Editor

An interesting article appears in Hoard's Dairyman for Sept. 10, 1958, called "Are We Ready for a Single Standard for Milk?"

For many years some people have argued one standard of quality should be established for all milk regardless of whether it goes into the bottle, cheese, butter, or any other product.

Now milk is poured into the following dairy products in these proportions—fluid milk and cream 48 per cent, butter, 25 per cent; cheese, 11 per cent; evaporated and condensed, 5 per cent; frozen, 6 per cent and other uses, 5 per cent.

Naturally, the smaller farms are the ones which would be most seriously affected by the single standard of quality. They are not so apt to qualify under the existing Grade A laws. The larger farms and those who do would not be so seriously affected. So we were interested in the comments of one of the smaller dairymen who also bottles and sells his own milk. His viewpoint is mainly that of a distributor.

This producer-distributor believes that the consumer under the single standard plan would get and should get the finest product available. There should not be any Grade B dairy products, he said. The single standard plan would also create a more attractive picture regarding the dairy industry as a whole—since higher requirements on cleanliness would exist, he stated.

He quotes from the section of the article sub-titled "indirect benefits."

1. The general morale of the industry should improve. All operations would be at a high level. The man who underbids by buying poor quality milk at a cheaper price would be forced out.

2. The public would benefit at little or no extra cost.

3. Public health regulations wouldn't be any more strict on any one market than on others.

4. This would mean, then, that pure food and public health laws would be simpler and more easily enforced.

5. Area trade barriers would disappear.

Just for the record, some editorial office employees on the Mail Tribune are staunch supporters of the dairy industry.

The family of one news-writer uses seven gallons of milk a week. Our family drinks a gallon a day, on an average, and that doesn't include the canned stuff.

Something the dairymen might work on in their promotion and advertising campaign is the 5 to 15-cent extra charge for milk when served with meals.

We have already commented on this study made by Oregon State college agricultural scientists and marketing experts. But so far, haven't seen anything done about it. The OSC study shows that the extra charge is not justified on the basis of comparative costs of serving the two.

The OSC research showed that milk and coffee costs are about the same per guest for restaurants when all things are considered. Milk itself costs more. However, when labor, equipment, extra dishes, usual coffee refills, sugar and cream are figured, there is little difference in the total costs of serving the two beverages.

Introduction of bulk milk dispensers has simplified storage and handling. However, milk costs studied varied according to the amount of milk served. Refills and labor were big items in coffee cost variations. Labor costs involved in making and serving coffee represented a bigger part of the total cost than the coffee itself.

Milk itself accounts for about 75 per cent of the total cost of serving, it was reported. Coffee actually accounts for 40 per cent of the total cost. Labor costs for coffee are about twice that of milk and dish handling, washing and equipment costs are also greater for coffee.

The survey was made in four western Oregon restaurants chosen to represent a cross section of eating places in Oregon.

In one of them, where 7½ ounce glasses of milk are served, milk costs were 1½ cents more than coffee. Where 5 ounce glasses of milk were served milk costs were about one-half cent less than coffee. In the other two, milk costs were .08 and 1.12 cents higher.

According to the economists at Oregon State college, milk production levelled off the first half of this year. This was blamed on poor weather last winter and early spring in major production areas and to fewer milk cows on farms.

Oregon milk producers are getting less for their milk this year, but paying higher producing costs, according to figures from the economists. The dealers' buying price in Portland for August averaged 4 per cent below August, 1957. Production costs for Grade A milk in the Willamette valley was a little higher this August, however. Prices for dairy mix feed were lower and wage rates were down. However alfalfa hay prices were up about 6 per cent. Portland retail milk prices are unchanged from last year.

Oregon population is growing but the increase in milk use is lower than the population increase, economists note. Unemployment may be the reason. However, the weekly output of both butter and cheese has been higher for the same weeks in 1957. Increase in using cheese may be due to substitution of cheese for the higher priced red meat. Less milk is being used for manufacture. Government price support purchases are below a year ago.

The United States Department of Agriculture reports that the nation's turkey growers are not raising as many of the big birds as previously planned. However, a local turkey grower says he will continue to raise the broad-breasted bronze variety. Butchering on a local ranch started the first of this month. This local turkey man is planning to place a total of 6,000 birds on the market compared to 5,000 birds last year. Market conditions, he feels, will warrant it.

Some turkey fryers were raised locally. However, it was found a year ago that chicken fryers were so cheap it didn't pay to raise the turkey fryers which run from 4 to 5 pounds compared to 2 to 3 pounds. The smaller turkeys for the Pacific Coast being raised mainly in California, our local source states.

Preliminary information gathered by the United States Department of Agriculture indicates that 4 per cent fewer than the 81 million birds of last year will be raised. That might indicate the holiday turkey will be slightly higher in price this year.

Coastwise-Oregon's turkey growers raised a little over 1½ million birds or 4 per cent more than the previous year. However, California raised 6 per cent fewer turkeys this year and Washington is down by a fourth.

Portland turkey market indicated prices were moving downward. This might be a good time to get a little more meat for your money by buying one of the local birds.

Small eggs continue to be a good buy even though the price has moved up as high as 5 cents in some cases. The medium grade of eggs moved down 1 to 2 cents a dozen.

State Chemist Has Article in Journal
Salem—An article by William J. Ingram, chemist with Oregon's department of agriculture, appears in the August issue of the Journal of the Association of Official Agricultural Chemists. Subject of the article is

"Field Sampling and Laboratory Assay of Anhydrous Ammonia". Ingram presented the same material at the Association's annual meeting in Washington, D. C. last October. He developed the article through his work with the department of fertilizers.



TROPHY WINNERS—Winners of the swine herdsman trophy at the state fair in Salem were, from left: John Kiesow, Enterprise, Ore., trophy donor; Jim Frink, Central Point; Truman Elmore, Applegate; Carole Foote, Central Point; Russell Elmore and Mike Elmore, both of Applegate. The trophy was presented for cleanliness of livestock pens, good sportsmanship, ability to answer the public's questions and cooperation with the fair management.

Horse Judging School Slated Again at OSC

Corvallis—Rapid growth of "pleasure horse" clubs and shows throughout Oregon has prompted rescheduling of a light horse judging short course at Oregon State college in October, according to A. W. Oliver, OSC animal husbandry department.

Scheduled October 10 and 11 at OSC's Withycombe hall, the short course will offer instruction on horse judging, how to select a horse, and training and care of horses.

The popular short course, sponsored by the Oregon Horseman's association and the college, was started in 1956 to help meet increased demands for horse judges in Oregon. Oregon has calked up a 100 per cent increase in numbers of pleasure horses during the last 10 years with the total now estimated at 70,000.

Marked increase in 4-H saddle horse clubs was noted this year at state fair with 25 counties represented. Cal Monroe, OSC extension service 4-H club agent, says nearly 2,000 Oregon 4-Hers enrolled in saddlehorse projects during the past year, a 40 per cent increase over the previous year.

Oliver says enrollment for the short course will be limited to 120 persons, 18 years or older, to permit individual attention to students during afternoon "judging workshops." Lectures are scheduled for morning.

Instructors will include Mrs. Claud Drew, Columbia, Mo., nationally-known equestrienne and instructor of horsemanship at Christian college, Columbia; and Gene Stark, head of Washington state college's horsemanship program. Mrs. Drew has judged major horse shows throughout the United States including the International Livestock Exposition and Horse Show, Chicago, for the past four years.

Advance registration blanks and details may be obtained from A. W. Oliver, department of dairy and animal husbandry, Oregon State college, Corvallis. The enrollment fee is \$10.

Winter Pears Down In Season Production

Corvallis—West Coast winter pear production is expected to run at least 10 per cent below a year ago with growers receiving slightly higher prices, reports Roland H. Groder, Oregon State college fruit and vegetable marketing specialist.

The specialist looks for little change in pear prices at the retail level where they will compete with a bumper crop of apples for the shopper's dollar. Supplies and prices of bananas and other fruits will also have side effects on the pear and apple market, Groder says.

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Cloverlawn Farm Tops August Testing

Cloverlawn Guernsey farm had the top herd for August, according to the herd summary published by the Jackson County Dairy Herd Improvement association.

The Cloverlawn herd produced an average of 803 pounds of milk with a 46.8 pound average of butter fat from 14 cows. No cows were dry.

The James A. Carlson herd produced an average of 1,128 pounds average of milk with 46.8 pounds average of butter fat for 27 cows. One cow was dry.

Richard and Elizabeth Westberg herd had an average milk production of 842 pounds, 45.6 pounds of butter fat from 33 cows. One cow was dry.

The Lazy L. Ranch herd of 23 cows produced an average of 813 pounds of milk, 41.8 pounds of butterfat, and two cows were dry.

Completing the list of five top herds was that of J. E. Parsons with average milk production for 41 cows at 762 pounds, average butterfat production at 41.1, and seven dry cows.

Among the 10 top cows was "Onyx," owned by Clarence and Sadie Williams with a milk production record of 2,161 pounds and 112.4 pounds of butterfat for 37 days on test.

"Maisie," owned by Richard and Elizabeth Westberg, was listed second with 1,513 pounds of milk produced and 112.4 pounds of butterfat for 66 days on test.

Two Cows Rated High
Two cows owned by J. E. Parsons were listed third and fourth. "Effie" produced 1,361 pounds of milk and 91.2 pounds of butterfat while on test for 77 days. The Parsons' cow "Lady Bird" produced

1,299 pounds of milk and 88.3 pounds of butterfat while on test for 125 days.

Straus Brothers' Cow "86" produced 1,600 pounds of milk and 88 pounds of butterfat while on test for 105 days.

Cloverlawn Guernsey farm's "Lendette" produced 1,528 pounds of milk and 85.6 pounds of butterfat while on test for 89 days.

Another cow owned by Richard and Elizabeth Westberg - "Myrth" - produced 1,792 pounds of milk and 84.2 pounds of butterfat for 51 days on test.

Bill and Jo Hubbards' cow "Mary" produced 1,885 pounds of butterfat while on test for 40 days.

The Birdseye Brothers cow "Shirley" produced 1,590 pounds of milk and 82.7 pounds of butterfat while on test for 77 days.

Another cow owned by Bill and Jo Hubbards - "Jill" - produced 1,990 pounds of milk and 81.5 pounds of butterfat while on test for 46 days.

The department attempts to supply the college with the date, point of origin, number, grade, weight, price, sale conditions, contract (if any) and destination of the cattle inspected.

To Attend Schools
Arrangements have been made to have brand inspectors participating in the program attend grading schools carried on by the extension service. One of these schools is scheduled for September 9 at Ontario and another is planned for September 30 in Klamath Falls.

According to Henry A. Matschner, supervising livestock officer for the department, quite frequently shippers or purchasers are reluctant to disclose all of the information requested.

"In the statistical report, cattle are not identified as to owner; our only concern with the figures is for statistical information. These reports, made for the livestock industry, are available to any producer by writing to the extension service," Matschner said.

About \$500,000 is being spent for a new road from Dawson, on the Canadian border of Alaska, to Clinton Creek, near the Arctic, where base metals and asbestos deposits have been discovered.

The demonstration farm is 3½ miles southeast of Hillsboro on River rd. and has been owned and operated in recent years by Lemox Blatchford. It has been in cultivation since 1896—much of the time on a rental basis for grain production—and was selected because of low-production history to demonstrate what might be accomplished on many similar type farms of the region.

Technical information to improve the farm was provided by a committee of OSC extension specialists, soil conservation service, agricultural stabilization and conservation, Farmers Home administration, Pacific Northwest Plant Food association, and Portland General Electric.

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Cattle Reporting Service Doubled To Get Material

Salem—The state department of agriculture is doubling the number of brand inspectors helping to gather cattle information for Oregon State College, livestock marketing specialists, for use in the cooperative federal-state market information report published weekly.

The department's brand inspectors now report on cattle inspected at Coquille, the Medford-Ashland area, The Dalles, Redmond, Fort Klamath, Klamath Falls, Lakeview, Heppner, Hermiston, Milton-Freewater, La Grande, Enterprise, Baker, Ontario, Burns, Nyssa and McDermitt.

Last fall the department began reporting point of origin or country livestock brand inspections from nine points in the state on a trial basis. When this proved beneficial, the service was extended.

The department attempts to supply the college with the date, point of origin, number, grade, weight, price, sale conditions, contract (if any) and destination of the cattle inspected.

Farm Forage Study Set Sept. 30
Corvallis—Three-year results of a forage-improvement program on a formerly rundown Washington county farm will be viewed Sept. 30 at the Oregon grassland demonstration farm near Hillsboro, reports Oregon State college extension service.

The public field day will start at 9:30 a.m. with a tour of the 80-acre farm and reports by agricultural technicians who have served as advisers, says Palmer Torvend, Washington county agent.

Maximum forage production and efficient use of the forage in a typical western Oregon dairy farm operation have been major goals of the three-year program. Visitors will see results of recommended fertilizer and liming practices, use of improved crop varieties, proper irrigation, and modern pasture and herd management.

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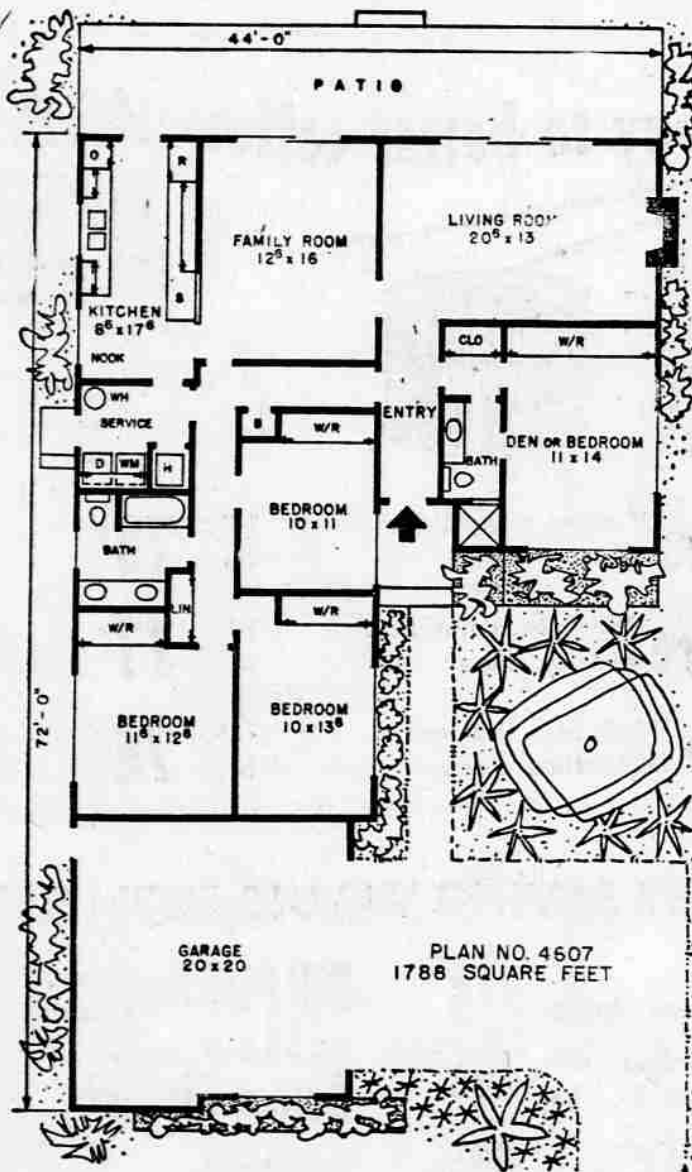
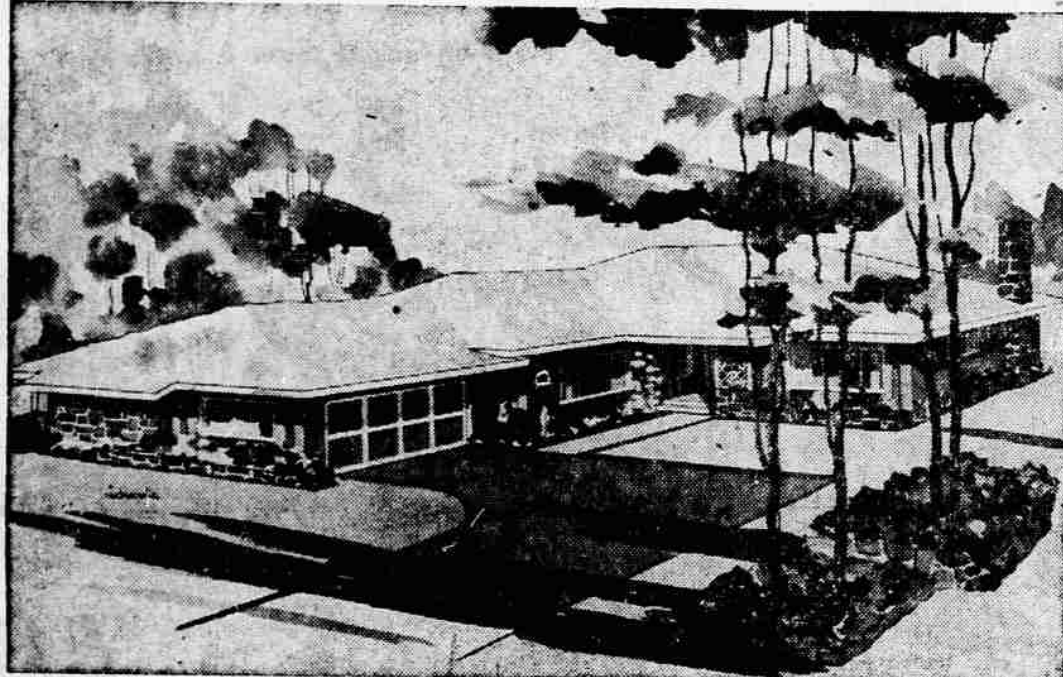
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CHAMPIONSHIP DEMONSTRATION—"A Recipe for Horsemanship" was the champion livestock demonstration at the Oregon State Fair. Participants were (left) Penny Sampert and (right) Marsha Watson, both of the Medford West Side Hay Burners 4-H club. The girls put on a demonstration of proper grooming of a horse.

Farm and Garden

This Week's Home For Living



By HIAWATHA ESTES

Family living moves away from the street in this 1788 square foot home.

Outdoors and indoors merge through the walls of glass that open from the family room and living room to include the patio and your private back garden for modern fresh-air living. A door from kitchen to the patio facilitates the serving of meals and refreshments outside in warm weather. For indoor dining the family room can double as a dining room—and space has been provided in the kitchen for serving quick meals. In cooler seasons the big fireplace is the spot for a cheery fire.

A partial half-wall between the family room and kitchen

allows mother to watch the little ones whether they play indoors or on the patio.

Home laundry appliances, water heater and forced air heater are located in the service area.

Four bedrooms provide plenty of room for today's larger family. The children's rooms are secluded off a separate center hall, away from the noise of the activity rooms. Closets are large and sliding windows are located high to allow maximum wall areas for furniture. The den could be converted to a bedroom in a larger family, with the private three-quarter bath also serving as a guest powder room.

The family bath has a par-

tioned tub and water closet and double pullman lavatories.

Economical to build, the exterior is an attractive combination of vertical siding and rock veneer, beneath a glistening crushed rock roof. Rock planters provide spots for greenery along the front of the garage and beside the entrance. Lacy iron grill work tops the entry planter.

Complete working drawing of the above plan can be obtained at a cost of \$7.50 for the first set and \$5 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, Homes for Living, may be purchased for \$1. Send all orders for either plans or books to Hiawatha Estes, P. O. Box 407-7, Northridge, Calif.