

Farm and Garden

OSC Study Points Out Way To Extended Market Time For D'Anjou Variety Pears

Corvallis — Science may have the answer for "stretching" the market life of Oregon's famed D'Anjou winter pears until late spring when demand is heavy for fresh fruit, the Oregon State college agricultural experiment station reports.

Controlled ratio of oxygen and carbon dioxide in refrigerated storage rooms at OSC has added two months storage life to winter pears and has doubled the so-called "shelf life" after pears are removed from storage.

If the method proves economical on a commercial scale, it could be a real boon to Oregon and other Pacific Coast pear states.

Oregon, Washington and California produce most of the nation's winter pear output with a farm value of \$20 to \$25 million annually, according to industry estimates. Oregon grows more than one-third of the U.S. winter pears with Anjou the leading variety.

In 1957 Medford pear district produced 964,000 boxes of D'Anjous. Boxes produced in the same year by the district totalled 565,000 boxes and Comice 103,000 boxes.

D'Anjou was developed as a high-quality, late-season variety to be held in storage for spring demands. Increased production in recent years has "bottlenecked" about one-fifth of the Anjous in cold storage past their recommended holding time of March 1. Pears held beyond this date lose flavor, tend to become dry and mealy, and have a "shelf life" of only a few days

to a week after coming out of storage.

Dr. Elmer Hansen, OSC horticulturist in charge of the project, said the fruit was juicy and flavorful and had a shelf life of about two weeks.

Purpose of controlled atmosphere storage is to maintain low oxygen content in relation to carbon dioxide. Conversion of standard refrigerated storage into controlled atmosphere plants would require special lining to make storage areas 90 to 95 per cent gas-tight.

Hansen obtained best results with Anjou pears when atmosphere contained 1 to 1 1/2 per cent oxygen, not more than 2 to 2 1/2 per cent carbon dioxide, and storage temperature of 30 degrees.

After the gas-tight rooms are opened, fruit can be held at 30 degrees under conventional storage conditions for approximately four weeks before showing any loss in quality, the scientist said. This should allow enough time for even a large room of 20,000 to 30,000-box capacity to be loaded out for marketing, he added.

Miami, Fla.—UPI—A National Airlines jetliner ushered in the domestic commercial jet age Wednesday by flying from New York to Miami in two hours and 45 minutes, about an hour less than time required by regular propeller driven craft.

Advice Given On Shipping Holly

No restrictions exist on shipping cut holly or mistletoe, according to Clifford B. Cordy, county horticulture agent.

Cordy said today his office received many inquiries each Christmas season on shipping these two Yule tide decorations.

There are two things which will help both mistletoe and holly arrive in better condition at its destination, he said. A hormone solution can be used for dipping and will help keep the berries on the cuttings. This is the same type of solution used to keep pears on the trees to prevent pre-harvest drop, the horticultural agent explained.

Most of the packages which can be bought in local feed and seed stores contain directions which should be followed. Cordy suggested, however, the solution can be applied up to four times its normal strength.

Although nothing will prevent the cuttings from drying out they can be shipped in a polyethylene bag to retain the moisture. Four to six holes should be punched in the bag to allow fresh air to enter.

Bodenweiser New Veterinarian, Bob Steward Says

Salem — Selection of Dr. Lewis E. Bodenweiser as acting state veterinarian with the Oregon department of agriculture was announced Dec. 5 by Robert J. Steward, director, and M. E. Knickerbocker, animal division chief for the department.

Dr. Bodenweiser has been performing the duties of state veterinarian since Oct. 22, following resignation of Dr. K. J. Peterson.

"In the past six weeks, Dr. Bodenweiser has demonstrated an unusual capacity for skillful leadership in taking hold of two large and complicated programs in mid-stream," Steward and Knickerbocker said. They added that he has shown an appreciation of administrative responsibilities and teamwork.

"We anticipate that the affected industries and the veterinary profession of Oregon will give the acting state veterinarian wholehearted support as he moves ahead in the important meat inspection and disease control programs," both officials said.

Prior to joining the department staff as an assistant state veterinarian three years ago, Dr. Bodenweiser spent 15 years in private practice in Missouri.

"Jug Dairies" Gain in Number, Foods Man Notes

Salem—A continual movement to "jug dairies" is apparent among produce distributors in Oregon, Kenneth Carl, assistant chief in charge of the department of agriculture's foods and dairies told a conference of department workers in Salem Thursday.

In 1956 there were 36 "jug" producer distributors selling grade "B" milk; in 1957, 51; and November, 1958, shows a total of 82 with two additional sources seeking licenses.

Grade "A" dairies totaled 73 in 1956; 80 in 1957; and by November, 1958, reached 84, the department reported. Under the Fluid Milk Act, grades "A" and "B" are destined for human consumption.

Carl cited several reasons for the trend to jug dairies: (1) small, often part-time farms produce milk as a supplementary interest; (2) producers are not able to find milk outlets that bring a satisfactory return; (3) consumers are looking for a cheaper source of milk; (4) families who like to drive out to the country to pick up products.

Twelve district representatives of the department of agriculture continually make inspectional visits to Oregon dairies. These inspectors are located in Astoria, Tillamook, McMinnville, Albany, Coos Bay, Coquille, Grants Pass, Klamath Falls, Bend, Baker, La Grande, and Salem.

Slip Is Showing On Weight Label

Salem — Attention of the state department of agriculture has been brought to discrepancies in prices on meats where a retailer, or wholesaler, may charge for the gross weight although the packaged meat or poultry specifies the net weight.

O. K. Beals, chief of the division of foods and dairies, weights and measures, emphasizes that all labels must indicate the name of the packer, distributor producer, carry complete address, name of the product, and the net weight.

Most violations coming to light are small, but they are sufficient to amount to a violation of Oregon's food misbranding laws, and though the error may often be accidental, the department stands ready to investigate such instances, Beals noted.

The housewife buying her holiday turkey, or the retailer making his purchase from the wholesaler, might do well to see that the cost is based on the net weight required by law to be on the label.

4-H Club News

Knittin' Kittens

The executive committee met Nov. 22 at the home of our leader, Lucille Frink, to plan the program and goals for the year.

For the December meeting we are to bring our old record books for discussion. We are also to bring a canned food gift wrapped in white for a needy family.

Linda Johnson, Reporter.

--- CHIT CHAT ---

By JOE G. COWLEY
Mail Tribune Farm Editor

We have always said that farm people are easy to talk to and get along with. However, we didn't realize this is also true in England until recently since we have always had the impression that English people are typically reserved.

Tuesday we visited with Glen Eggers, 1958 Oregon IFYE to England. He spent 4 1/2 months in England and Wales. IFYE stands for International Farm Youth Exchange and is "a project for rural young people, working to bring about better understanding among people of the world and to build a lasting peace," according to the national 4-H club foundation and extension service fact sheet.

During his tour Glen covered eight different counties and visited 15 different families. He lived on both large and small farms. One of his hosts farmed 1,700 acres and hired 20 men to care for 1,000 acres of cereal grains, 60 acres of canning peas, 75 acres of kale and 180 acres of sugar beets. He also lived on a 300-acre tenant farm near Bedford.

The average farmer has to be a good farmer, Glen said. England, he said, has a lot of tenant farmers. In order to kick tenants off his land, the landlord must prove the tenant is a bad farmer, young Eggers said.

England produces 50 per cent of the agricultural crops consumed in the country, the IFYE youth said. We had always supposed England was considerably behind the United States in use of farm machinery. However, Glen said that English farmers have more tractors per acre than we have. Also, when the farmers there drill they do it back and forth whereas the usual practice here is to drill in a circle, we understand. The explanation Glen received is that it seems more efficient to drill the same way you plow.

Most English farms are well-electrified, Glen said. A few small pockets are not, he added. The Molalla youth was also impressed with the absence of beef cattle in general. Farmers there feed out a lot of Friesian Holsteins, he said. The English subsist largely on beef and pork. They bring in a lot of Irish cattle.

One farm visited had only two milk cows but used a milking machine. Seventy acres is the average size farm in England compared to about 200 acres in this country, Glen said. English farm people apparently imagine American farmers have immense farms and all drive big Cadillacs, he added.

One night, the IFYE youth was taking a bath in an English farm house much to the curiosity of one of his young hosts. After watching Glen for some time the boy inquired if most Americans don't take baths in horse-troughs as he had seen the people do on the TV film, "Wagon-Train." Naturally, many of the English farmers he met thought Indians and cowboys are still running wild here. Like a true Yank Glen sometimes would play along with the distorted picture of his country and really "tell 'em a whopper." However, the English host later was put straight on American living.

Glen was also strongly impressed with the efficiency of the English farm women and the large interest they showed in agriculture. When visiting each other they often would go out and visit in the hen house, discussing egg production and such subjects. One bystander at the interview wryly remarked a hen house seemed a peculiarly appropriate place in which women should visit.

Residents of Rogue valley may think we have plenty of fog here. However, in England Glen experienced 36 straight days of fog. Naturally, this foggy, moist weather during the growing season is good for the well-known English holly which doesn't grow too well here because of the dry weather. The English also raise a lot of grain and root crops. Wales raises mostly grasses. Dairying is scattered all over the country. Dairy farmers here would be discouraged if their butter brought a cent a pound less than U. S. margarine now sells for. It does in England, since it comes from New Zealand.

Farm youth in England are a little more held down than they are here. Legally, they can't drive tractors until they are 16 years old. Each farm tractor is also licensed. Those driven by beginners have large red "L's" on their license plates as have the cars. Also, what dad says goes, although Glen noted father is losing a little of his strong influence in the family. English youth, and people there generally, dance a lot. However, often the boys will sit on one side of the dance hall and the girls on the other even if the boy brings the girl.

English people think nothing of changing their clothes completely before running into town even for farm machinery repairs. They dress much more conservatively than we do, Glen said. However, their ideas on matching colors are horrible he said. (Perhaps that is the reason English husbands fail to match ties and socks properly—it's due to their English ancestry.) English people generally lack promptness, Glenn learned. "Sevensh" may mean any time between 5 and 8 p.m.

Glen, who is a major in agriculture education at Oregon State college, was impressed with the farm institutes. These are the schools which are conducted like large farms and teach only farming. These are something like our technical schools are here. These are resident schools. Students must have had at least a year's experience in farming before being admitted. Another way to get agriculture training is for boys to apprentice themselves to a farmer. Boys 14 and 15 years old are often farm apprentices in England.

Housewives of the Rogue valley who are worrying over the cost of the big family Christmas dinner coming up can relax. According to extension agricultural economists at Oregon State college, people throughout the United States should eat well and cheaply. Total crop production rose a tenth above that of 1957 in spite of the smallest harvested acreage in 40 years. This is based on Nov. 1 estimates by the United States Department of Agriculture. The large national potato crop should place plenty of potatoes on the dinner tables at prices much lower than last year.

The larger cabbage tonnage keynotes more plentiful fall vegetables. However, there are fewer cold storage stocks of many fruits, fruit juices and vegetables, extension economists said. However, reports state there are a few more frozen apricots, blueberries, peaches and prunes in storage than a year ago. There will be less of most major fruits, fruit juices and berries, however.

Fresh fruits are more plentiful which includes apples, peaches, grapes and cranberries. Total nut tonnage is also up.

Those looking beyond the holiday season mealtimes will be happy to know that both hogs and broilers are up in production. Plenty of poultry is on the market with broilers at the lowest prices in nearly 20 years. The cold storage supply is nearly half again as large as last year, extension economists reported. Turkey production was a little down this year but still 5 per cent above the previous year. Less red meat is available but storage stocks are heavier. Fish supplies are about the same. Approximately the same amount of milk, general dairy products and eggs are on the market this year.

Economists report that retail food prices will be much lower next year since much of this year's larger output will be marketed in 1959.

SPELLER DIES

London—UPI—Dr. Mont Follick, 70, a former Laborite member of parliament who lost a lifelong fight to make English easier to spell, died Tuesday. Follick, who carried on a running argument for 40 years with the late George Bernard Shaw on how English should be spelled, proposed eliminating the letters C, Q, Y, and Z.

FACES THEFT CHARGE

Hickok, N.C.—UPI—Charlie Rufus Martin, 40, faced a charge today that he took \$8,161 from the bank where he was employed as a janitor. Federal agents said the money apparently was taken while Martin was cleaning up the bank last Saturday. More than \$5,000 of it was found in Martin's hotel room, officers said.

Oregon's Weather Hampers Bee's Work; Honey Flow One-Fourth Less in 1958

Salem — Oregon's weather in 1958 was strictly for the birds as far as the bees were concerned. Weather conditions were too wet and cool during blossom time for a maximum honey-flow and extremely hot weather through the summer months was not conducive to live life and sweetness in the colonies.

In fact, the honey flow was one-fourth less in 1958 than last year's production, the Oregon department of agriculture reported.

The yield per colony slid down to a 32-pound average—a full 10 pounds less than '57,

the department's bee inspection supervisor observed. He reported also a decline by 100 the total beekeepers in the state, showing a declining trend in numbers of bee colonies.

A total 1,193 beekeepers registered, as required by law, with the department, which inspected 9,542 colonies in "problem areas."

There was a bright spot on the bee line: the incidence of American foulbrood, principal disease of bees, was somewhat less in 1958 than in 1957, the department's apary super-

visor, Kenneth Goeden, ascertained.

The disease was found in 15.39 per cent of the apiaries inspected with 2.02 per cent of all the colonies inspected being infected.

Supervisor Kenneth Goeden was quick to point out, "These figures should not be construed as being indicative of the disease situation in the entire apary industry of Oregon. Because of limited operating budget and lack of qualified inspectors, inspectors are given only a portion of the total bee colonies in the state."

Yamhill, Washington, Multnomah, Clackamas, and Umatilla counties received light inspections this past season.

"Every effort will be made to inspect the apiaries in these counties during the coming season," Goeden said.

"What's Foul Brood?" Bees are subject to diseases, like all domestic animals, such as dysentery, paralysis and foulbrood.

There are two diseases that attack the brood of honey bees: one is known as American foul brood. The first mentioned is the most serious, so serious that no cure can be safely applied. The beekeeper who finds it in his hives should burn the combs, bees and all, and scorch out the inside of the hive with a blow torch before it is used again.

The second disease, known as European foul brood can be cured by building up the strength of the colony, introducing a queen of vigorous Italian strain. The building-up consists of giving frames of emerging brood so that the strength of the colony will be rapidly increased.

Marion county topped the areas accounting for a total inspection visits, a total 177; Jackson county, 108; Douglas, 72; Linn, 60; Klamath, 57; Tillamook, 34; Josephine, 32; Benton, 30; Lane, 26; Polk, 25; and the remaining checks in 11 other counties.

Phoenix Vo-Ag Conducts Shops For Fundamentals

Phoenix — Shop classes in vocational agriculture at Phoenix high school have completed basic instruction in the fundamentals of arc and gas welding, according to vocational instructor Jack Dube.

The balance of the semester will be devoted to the construction of individual shop projects, he said.

"A detailed plan and bill for materials to be used must be submitted before a student can begin work on his project," he explained.

Many projects in the shop are almost completed, Dube said. Some of these are portable chain hoists by Jack Fowler, livestock loading chute by Richard Norris, calf feeders by John Whiteside, Roger Kelson, and Dean Sommers, swine self-feeder by David Robbins, and a chapter stock trailer by George Hall, Jim Martin and Ray Thompson.

Other projects include a stock trailer by Bill Dillree, hog waterer and feeder by Gary Neel, poultry laying nests by Charlie Weishaust, tack box for horse trailer by Gerald Sloper, cargo trailer by Ernie Bolz and Lee Coffman and steel chestline poles by Warren Richey.

Numerous repair and small tool projects are also being conducted, Dube said. Already constructed this year are a vertical metal storage rack for the shop, hog waterers and repair of small tools. Shop instruction and supervised project repair and construction will be continued in the agricultural shop for some classes throughout the year, Dube said.

"These joint meetings and ceremonies which are an annual occasion for the Eagle Point and Phoenix FFA chapters have been a great help in improving leadership and acquainting members with the functions of other chapters," said Jack Dube, Phoenix vocational agriculture instructor and FFA chapter advisor.

Leadership Noted Prime FFA Program

Central Point — One of the more important phases of the Future Farmers of America program is leadership, according to Ed Griggs, vocational agriculture advisor and Crater chapter advisor.

Griggs feels as do many chapter advisors that the future farmer must be able to assume leadership also in his farm community as well as run a farm successfully.

Allen Barnes, a senior in vocational agriculture at the Central Point high school and president of his chapter and district, said that leadership is the most important phase of FFA activities. By working on leadership programs the FFA members work with committees and think for themselves. Barnes will fly to Portland Friday to attend a meeting of the state FFA board. This group meets twice a year in Portland.

The youth is also a member of the parliamentary procedure team at Crater. Last year it was second in the state and the year before third. His project is beef. He owns five head which he hopes will help put him through college.

Barnes isn't sure what he will major in during college. He thinks he may be a teacher so arrangements have been made for him to teach classes in agriculture, mathematics and livestock feeding to the sophomores in January.

Caster Vice President

Another of the leaders in Crater FFA is John Caster, vice president. He is vice president of the district also. Like Barnes, who is active in football, Caster carries his leadership outside the chapter to the Sportsman's and Lettermen's clubs, and football.

His project is a dairy heifer. He plans also to invest in beef

Two Chapters Hold Joint FFA Meeting

Phoenix—Officers of the Phoenix Future Farmers of America chapter, presided over a special joint meeting of the Eagle Point and Phoenix FFA chapters at Phoenix high school on Dec. 4.

Purpose of the meeting was to elevate second year students in vocational agriculture to the chapter farmer degree. This is the highest degree which can be awarded members of the local chapter.

To qualify for this degree a member must have been

School Janitor Due To Testify

Chicago—UPI—The head janitor of the Our Lady of Angels school was scheduled to testify today at the inquest into the fire which killed 89 children and three nuns.

Coroner Walter McCarron convened a special, 16-man jury for the second day to hear testimony which may be the most significant of the inquiry into the cause of the holocaust.

"As the main housekeeper at the school he (Raymond) is one of the most important witnesses," McCarron said Wednesday.

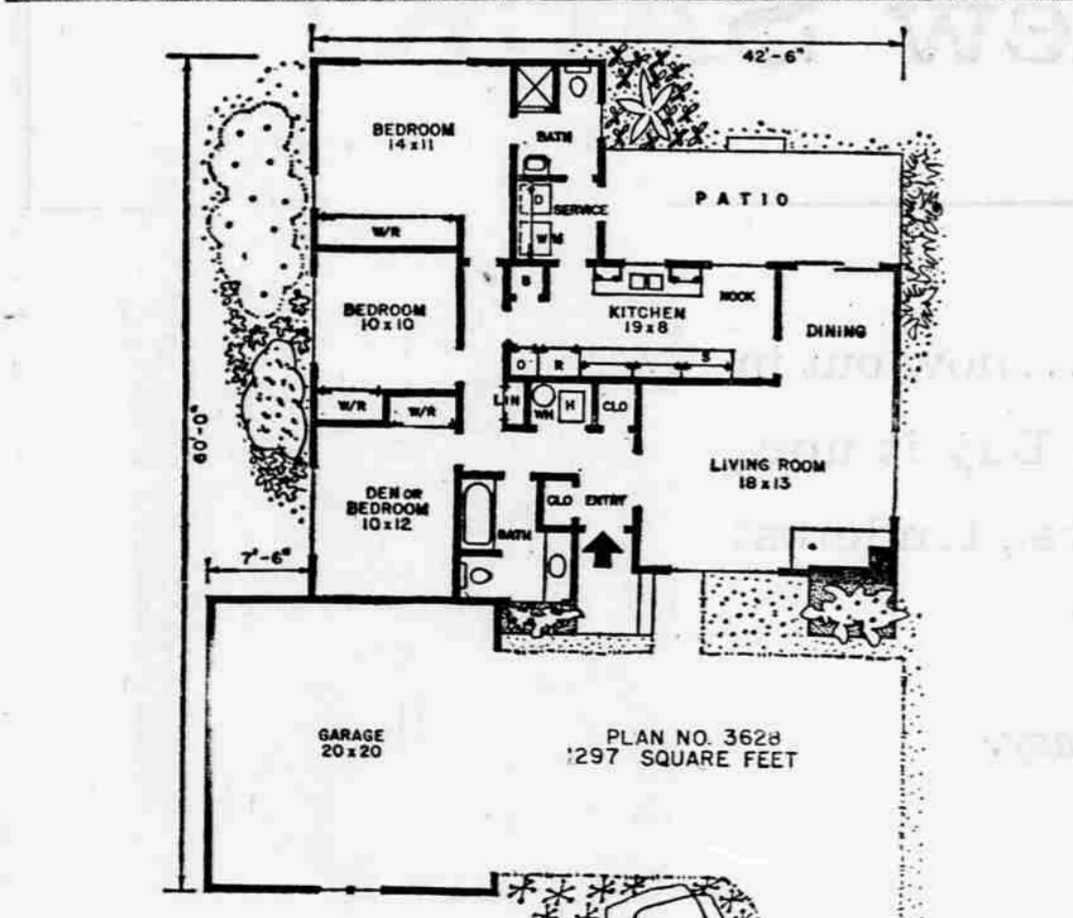
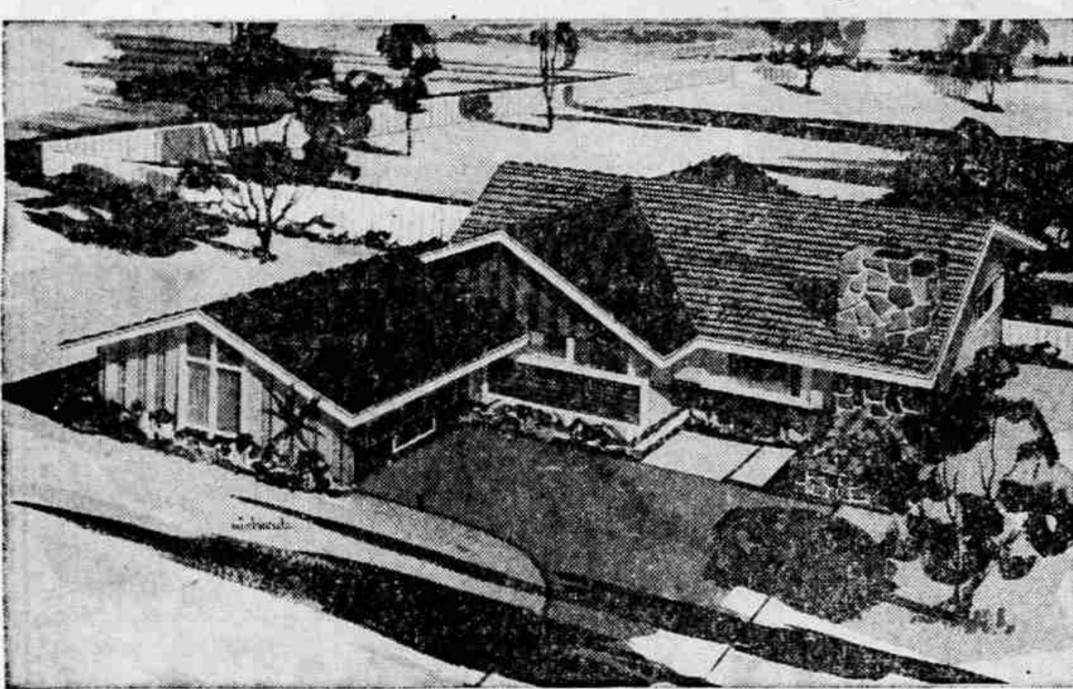
Raymond, still suffering from shock and loss of blood from the Dec. 1 fire, was expected to provide information about material stored in the school's basement area where the blaze apparently started.

The jurors, who were handicapped as experts in building construction and fire and insurance investigations, toured the charred hulk of the school after hearing a morning of testimony.

Three parents of the fire's victims testified, and many of the more than 200 spectators in the audience broke into sobs.

"Please God, help them build safer schools for our kids," said Mrs. Fred Wisz, 31, whose son Wayne, 10, died in the fire.

This Week's Home For Living



By HIAWATHA ESTES
Contemporary styling lends freshness to age-old materials in this home. The broad column of the stone chimney rises from a planter well at one corner of the house. Vertical board on board siding, stucco and fluted glass combine for design interest beneath a rugged shake roof. A screen of basket-weave rattan shields the stone entry landing.

The dramatic corner fireplace in the living room is open on two sides. Thus a hearth fire can be enjoyed from all parts of the room, as well as the dining area. Wide banks of windows light both the front and side walls of the living room, and large glass doors open the dining

alcove to the patio, extending the living area to the rear garden.

A second door leads from the patio to the service area, making it easy to serve outdoor meals and refreshments in summer.

A corner eating area, built-in range and oven, wide counter surfaces and a broom closet make the kitchen a convenient, step-saving place for housework. Washer and dryer are in the service area. The three-quarter bath, handy to the work area and patio, also opens to the master bedroom.

The master bath has a Pullman lavatory and recessed tub with overhead shower. Wide, high-set aluminum casement windows light the bedrooms, allowing unbroken

wall space for furniture arrangements. Big wardrobes provide ample closet space.

Fluted glass panels provide light for the double garage. A storage shelf across the back provides a place to hide away unused household equipment. Ample space at the side allows for the storage of lawn mowers, bicycles, etc.

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 homes do 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 404-T, Northridge, Calif.

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