

# Farm and Garden

## Highlights of Upcoming Agriculture Laws Released

Salem—Highlights of proposed legislation affecting laws administered by the state department of agriculture were released today by Director Frank McKennon.

Without discussing the merits of each, McKennon noted that the following bills to be introduced by the 1959 legislature are principally from three sources: (1) those the department has suggested as "housekeeping amendments" to make laws more workable or to modernize existing statutes; (2) proposals resulting from conferences of the department's advisory groups and officials; (3) and changes affecting the department which originate from independent sources.

Seed law—Would establish funds for control work by budget rather than by continuing appropriation.

Produce Act—Remove walnuts and filberts from the law.

Control area law—Authorize department to receive and expend funds to enforce control areas. Allow publication of control area orders in a local newspaper where applicable.

Insecticide application—Control application of insecticides to protect pollinating insects. (Move for this legislation originates from Malheur county alfalfa growers.)

Hay dealers act—Establish a flat \$1,000 bond requirement; provide more adequate funds for enforcement.

Livestock brands—Authority to use simplified procedures in re-recording. Amendments to improve brand procedures upon death of recorded owner, and to correct conflicting statutes with respect to estrays.

Predatory animal and rodent laws—Revisions to bring both programs under a single law administered by the state department of agriculture; provision for an advisory board composed of representatives from O.S.C., state game commission and other interested agencies.

Auction markets—Special provision for the holding of one-day horse sales and providing adequate supervision by the department.

Meat inspection—Require operators to pay full costs of overtime inspection. Permit department to establish exempt areas for farm slaughter, with farm slaughterers to sell output within the area. Eliminate hearing requirement in designating slaughter time between given plants.

Confine slaughtering of exempt custom plants to their own establishment. Require retail meat markets and locker plants not licensed to slaughter to have carcasses of animals they handle slaughtered at an officially inspected plant or to identify as uninspected farm slaughtered meats received for custom processing.

Permit farmers to sell farm-slaughtered animals direct to a home consumer and give the department the option of requiring an inspected or uninspected tag on such products.

Milk Sampling Proposed

Fluid milk—License milk truck driver to take samples for bacteria tests. Authorize department to set frequency of butterfat sampling of producer milk by regulation (now established by law). Change frequency of department's city milk inspection surveys to every two years instead of annually. Amendments defining milk and establishing standards of identity for various milk products.

Frozen desserts—Raise license fee for retail freezers from \$5 to \$10 plus \$2.50 for each freezer head and fee for wholesalers from \$15 to \$25 plus \$5 for each freezer head. Also eliminate present maximum licenses of \$20 for retail and \$50 for wholesale; and license each business establishment.

Eggs—Make standards of quality (no change in sizes) same as federal grades. Set annual \$5 license fee at wholesale and producer levels, exempting producers who sell

their eggs only on their own premises. Apply case tax fee to producers as well as wholesalers. Give director of agriculture authority to lower case fee tax below legal maximum.

Producers selling to wholesalers would not be subject to license or case tax.

Warehouse law—Require non-licensed warehouses to post appropriate sign and let department check their business records to make sure they are not subject to this law. Adopt compulsory insurance for warehouses.

Storage of grain as basis for farm credit—Repeal proposed by department.

Fryer and broiler labeling—To require container or tag to show state where grown and name of any chemical preservative used. (Sponsored by fryer industry committee.)

Produce dealer bonding—To require bonding of all dealers in agricultural produce; probably will be submitted as amendment to Oregon produce dealers act. (Originates from Klamath potato growing region.)

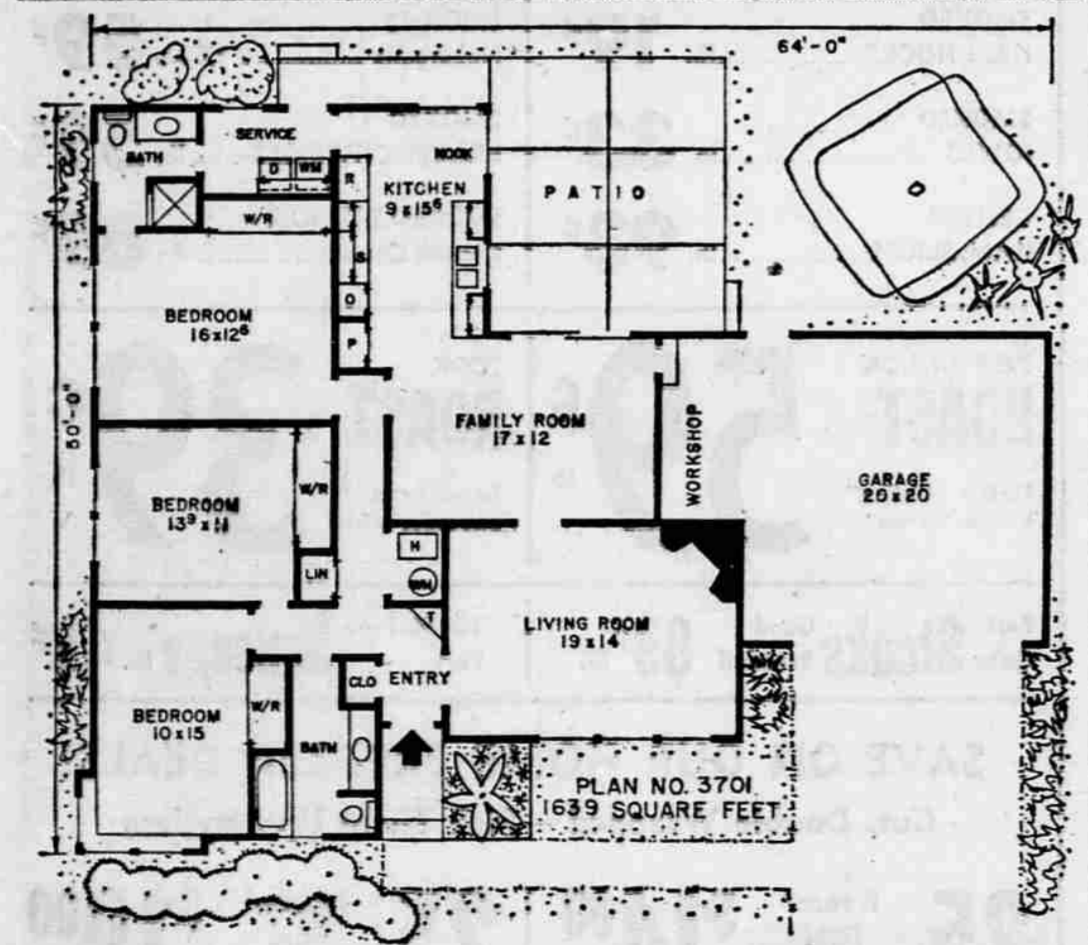
Provides Law Repeal

Breed milk—Propose to repeal existing law.

Financial—Authorize department to regulate extension of credit; authorize bad debt charge-off; increase department revolving fund to \$2,500.

Commodity Commissions—Proposals as a result of legislative interim reorganization study would (1) relieve the legislature of commission budget approval—put them on an annual basis and require a public meeting before commission adoption, certification and filing through the director of agriculture; (2) give commission direct control of their banking; (3) require consideration by governor of producers' recommendations on commission appointments, and (4) make state services by Department of Finance and Administration optional on cost basis to commissions.

## This Week's Home For Living



By HIAWATHA ESTES

Much of the charm and character of this 1639 square foot home lies in its hand-wrought detailing.

Band sawed rafters outline the gables of the split cedar shake roof. Painted horizontal siding is combined with board and batten for design interest—and for color contrast, rich-hued used brick veneer is used in front and repeated in the chimney and the planter beside the entrance. Shutters at the windows, diamond lights in the corner bay and a cross-buck motif on the garage doors add additional rustic touches.

From the sheltered entrance a center hall channels traffic to every room.

Built on the open plan, the kitchen commands a view of

the patio and play yard. Meal preparation and clean-up will be quick and easy in the efficiently planned work area, with its window-enclosed dining corner, built-in appliances and pantry closet.

Gathering spot for the family is the big family room. A wall of sliding glass doors expands this activity area to include the patio. A second door leads directly into the workshop area of the double garage.

The big corner fireplace dominates the living room. With a sliding door between the living room and family room, these areas can be united for parties or separated when either adults or youngsters are entertaining separately.

The family bath, with re-

cessed fixtures and pullman lavatory can double as a guest powder room. The three-quarter bath opens to both the service area and master bedroom.

For all-year comfort the centrally located forced air furnace could be equipped with air conditioning. Both the forced air furnace and the water heater have been centrally located for economy of installation as well as operation.

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 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.

# --- CHIT CHAT ---

By JOE COWLEY  
Mail Tribune Farm Editor

This is the time of year when the agricultural people seem to be concentrating on sales—either working or worrying about 'em.

From what we have observed recently the beef people and the pear people are both working for better sales and the pear people are also doing considerable worrying. A little directed worrying often produces results. The aimless kind doesn't.

The beef people after doing some directed worrying on their sales volume—the amount of meat actually on the table in American homes—are doing some promotion work. The pear people are already famous for their product promotion program but now seem to be doing some aimless worrying about the growing trend toward concentrated buying power in a few hands.

Dale Carnegie in his well-known book, "How to Stop Worrying and Enjoy Life" suggests that the worriers study their problem, do all they can to solve it, then forget about it. You don't always stop worrying after you have done all you can about the problem, but at least, while you're busy doing something about it you don't have time to worry.

Anyway, the beef people are doing something about it. Here Thursday to tell beef men of southern Oregon all about what is being done about meat promotion on the national level was Richard J. Nolan, Denver, western representative of the National Livestock and Meat Board. Also present at the courthouse meeting was Howard Fujii, commodity director of the Oregon Farm Bureau, the sponsoring organization for the meeting.

After listening to a steady stream of facts and figures on this nation-wide beef promotion program and thumbing through the concise, eye-appealing little pamphlet put out by the National Livestock and Meat Board, we decided the brightest spot in the whole promotion program and probably the most effective is the work done on the state and county level.

Mrs. Don Nichols, representing the Jackson county and Oregon Cowbelles, in a clear, well-modulated voice, told how schools in the county and state are given \$10 for home-economics departments with which to buy beef for cooking instruction. With the money goes promotional material to explain how cheaper cuts of beef can be prepared to make nourishing and tasty meals. Seven schools in Jackson county have received the money this year.

The Cowbelles also sell beef cookbooks and last May saw the first printing of state place-mats colorfully illustrated with state maps showing the location of various brands with a key to the ranch name and ownership. These place-mats make colorful table decorations, especially during this Oregon Centennial year. Hostesses please make note and contact Mrs. Nichols at Ashland to place your order. They are comparatively inexpensive.

Mr. and Mrs. Ed Coles, Prineville, (he is secretary of the Oregon Cattlemen's association) have developed dehydrated beef candy and are now working to develop a candy bar. Mrs. Nichols informed the group of 18 people attending the meeting.

The Cowbelles also sponsored various cooking schools. A beef cooking school in Phoenix Tuesday drew 100 people and not all of them women we understand. Bev Lyons, California Oregon Power company's home-economist, put on a savory demonstration of cooking various meat recipes and these recipes were passed out to the crowd. Trowbridge and Flynn electric company sponsored some prizes.

Beef, Inc.—a beef promotional agency in Oregon, is planning a colorful exhibit in Portland for the Centennial. It will consist of an old-fashioned butchershop, movies will give a little of the romance of the industry and meat will be cut and wrapped for the various meat counters in the area right in front of the visitors.

During his talk, Nolan explained that the National Live Stock and Meat Board represents all segments of the industry. Sixteen directors of the 30-member board represent the growers and feeders, five represent the livestock marketing agencies and four represent meat packers and five represent the retail meat trade and one represents the restaurants. The program is financed by voluntary contributions from livestock growers and feeders, and meat packers, Nolan said.

As explained in the pamphlet, the board works for the beef industry through a diversified program of meat promotion, education, information and research. Through research, it uncovers scientific facts to strengthen the position of meat as a food. Through its work in promotion, education and information it carries these facts to the nation.

To build what it calls a "meat-minded America," the board stretches its program to cover motion pictures, meat research, cooking schools, television, news, radio, clinics, exhibits, test kitchens, posters, medical groups, literature, contests, schools and demonstrations.

Under the classification of meat research, we understand there are over 200 grants for research on the nourishment from meat. Doctors have learned, for instance, that senior citizens need substantial amounts of meat in their diets. We were shown recently, a refrigerator room, stocked full of meat at the Jackson County Farm Home.

Pear industry people are becoming increasingly worried over the trend toward placing buying power in a few hands. Now chain stores seem to be merging with other chain stores. Thus they can place a demand on sizes and grades of pears, and pretty much set prices.

These power-buying groups have knocked down the strength of the auction to practically nil, we understand. The result is that the auction is no longer the bellwether of pear prices. This also means that the auction program has been discontinued in many areas resulting in practically squeezing out the small shippers and brokers.

One bright spot in the pear market picture is the fair revival of the export market. However, these outlets can't be depended upon, we are informed. Acceptance of Rogue valley pears continues to be good, industry sources state.

The answer to this problem, according to some pear men, is obvious. Concentrated buying power requires concentrated selling power. In other words, packing house men could hold daily meetings, scan market reports, decide what they will accept for their fruit and aim at those prices. This may not be the solution and better ones could be offered but we haven't seen any in action yet.

## What Is Marketing Told In New OSC Publication

Corvallis—How do farm foods move to family tables? This is one of the questions answered in a new bulletin published by the Oregon State College extension service.

Titled, "What Is Marketing?" the new publication points out that marketing moves a product from the person who produces it to the person who uses it. And, second, it returns money through marketing channels to the producer.

This makes it possible for

## Dairy Picture Said Not Promising One

By GRACE N. PEARSON  
Grange Correspondent

The past three years have been tough going for the dairy business and the present national picture is not a promising one.

Lynn Bramkamp, Sacramento, Calif., manager of the California Milk Producers' federation, told those attending the annual meeting recently of the Rogue River Jersey Cattle club that dairymen shouldn't expect a "glorious future because of government control or subsidy."

"It is probable," he said, "that many of the old remedies, none of which has ever proved effective in the past, will be tried again under government auspices. In a free economy, good prices under government sponsorship result in over-production of dairy products in order to secure a profit; and conversely, low prices bring precisely the same result because the producers must increase his efforts in order to meet his costs of operation."

Thus it is that the problems of the dairy business are eternal and self-perpetuating. If they ever are to be solved, it must be accomplished through the initiative of the dairy farmers themselves, Bramkamp said.

To this end, the organization which he represents, composed of fifteen producer-marketing groups and including approximately 50 per cent of the Grade A dairy farmers in California, outlined a self-help plan for the industry which was presented to government leaders in Washington, D.C. last year.

Immediate objections were raised by both state and U.S. departments of agriculture first, because the proposed bills made no provision for control by the USDA; second, because they provided for sale of existing surplus dairy products on the world market, he said. This would constitute "dumping"; and third, because they made request for a government loan to establish the program with no provision for its repayment, Bramkamp said.

Also included on the afternoon's program was a resume of Jersey club achievements during 1958 given by past president J. E. Parsons of Gold Hill. These included spring and fall classification tours with five herds participating in each; sponsorship of a Junior Dairy Cattle show in May at the Josephine County Fair Grounds in Grants Pass; 100 per cent participation of active club members in exhibiting Jerseys at the Josephine County Fair where they also maintained a Jersey information booth; sponsorship of trophies for 4-H Fairs in both Jackson and Josephine counties; assistance to 4-H and FFA members in securing animals for Jersey projects; sponsorship of one meeting of Rogue Valley Purebred Dairy Cattle association; assistance to one new all-Jersey distributor in establishing his business.

Three junior members of the club who were present, were cited by Parsons for outstanding achievement during the year. They were Joyce Rogers of Grants Pass, who exhibited the 4-H grand champion Jersey cow at the Josephine County Fair; Tommy Case, also of Grants Pass, who won championship honors in showmanship at the Spring Show; and Jerry Moore of Eagle Point, who exhibited the 4-H grand champion Jersey cow at the Jackson County Fair. Miss Rogers, who also represented the club as Jersey Princess at the Oregon State Fair, was presented a gift in appreciation for this service.

## Irradiation Use In Preservation Studied at OSC

Corvallis—Preserving seafoods by irradiation, a by-product of atomic fission, could extend the market for fresh Oregon crab and provide fresh fish for army menus in distant areas of the world.

A new \$14,000 grant from the Quartermaster Food and Container Institute has been made to Oregon State College to investigate irradiation-preservation of seafoods for armed forces use.

Precooked seafoods, including fish sticks, shrimp, smoked sablefish and smoked cod will be tested in the study. Fish will be treated with high dosages of gamma rays, the atomic rays that will kill spoilage organisms and permit storage of foods without refrigeration.

Fish will be shipped frozen to the materials testing reactor at Idaho Falls, Idaho, and the Quartermaster Ionizing Radiation Center at Dugway, Utah. In tests, fish will be "shot" with high frequency rays, then returned to OSC food and technology department for six months storage at "tropical" temperatures of 100 degrees F., and two years at 70 degrees F., or room temperature.

Previous tests at OSC on irradiated oysters, crab, shrimp, kippered sturgeon and sablefish were completed last year with the U.S. Fish and Wildlife service. "Taste testers" could detect little or no difference between treated and untreated seafoods. According to Russell Sinnhuber, food technologist in charge of the project, irradiation has little or no effects on the nutritive value of foods, any more than usual processing methods.

sistence type of life," the bulletin states.

What marketing is, and how it is done, is clearly explained through illustrations. Each of the nine marketing functions—selling, transportation, standards and grading, financing, market information, processing, storage, risk-taking and packaging and buying—are described in simple language.

Role of housewives in helping set prices is also explained in the new publication. There are also hints on ways farmers may be able to save some of the cost of marketing their products.

The bulletin was written by Harold F. Hollands and Marion D. Thomas, agricultural economists at OSC. Oregon residents can get a copy from their county extension office,

## Carol von der Hellen Outstanding 4-H Member

"I would love to have the barn than my room!" Carol von der Hellen, 17-year-old 4-H member remarked recently.

This over-riding interest in farming is probably one of the reasons that her leaders and other members approve her choice as 4-H girl of the month. Her junior leadership and the many awards she has won in various phases of 4-H work provide other reasons for her choice.

Miss von der Hellen has

## Phoenix Youth Top Speaker In District Contest

Phoenix—Leon Small, Phoenix, won the Rogue-Umpqua Future Farmers of America district public speaking contest held at Phoenix community center last Thursday.

Title of Small's speech was, "Consequences of Carelessness," a talk on farm safety. Second place went to Don Denning, Crater chapter, Central Point; third place, to Jim Ross, Marshfield chapter, Coos Bay; fourth, Bill Hubbard, Eagle Point and fifth Mike Burnett, Illinois Valley.

Illinois Valley placed first in the parliamentary procedure contest. Crater chapter second, Grants Pass, third, Phoenix fourth and Eagle Point, fifth.

## Semi-Finals Announced

First and second place speakers and the first and second place parliamentary team will meet in a state semi-final contest to be held at Crater high school at 1 p.m., Feb. 26. These two speakers and a parliamentary procedure team of Illinois Valley and Crater high school will compete against representatives of the upper Willamette valley district representatives Central Linn and Harrisburg-schools located between Albany and Eugene. From this contest a first place speaker and first place parliamentary team will go to the state contest in Corvallis in March.

Members of the Crater parliamentary procedure team are John Caster, chairman, Pete Meistad, Don Denning, Nate Barry, Don Rayan, and Dave Foote. Jim Frink and Mike Redman are alternates. Crater also has a second team of 12 freshmen and sophomore boys.

been in the county 4-H program for six years and during that time has been to the Cow Palace and to the Pacific International Exhibition in Portland where her Hereford cow was rated choice. She also made showman in the San Francisco event. She was on the beef judging team from Jackson county which placed second at the state fair, won a citizenship award in 4-H, took championships in bread, sponge-cake and in cooking demonstrations.

Freezing is the newest of her three projects of beef, cooking and freezing. She has only had this project a year, she said.

Carol hopes to use money earned from the sale of her six Herefords to help put her through Oregon State college. There she will major in either home-economics or teaching, she said. She doesn't know which.

Meanwhile through her beef project she is interesting her father, Roger von der Hellen in raising beef. During the summer she helps him on the 60-acre truck farm. Actually, she would like to major in animal husbandry at Oregon State, but then girls don't take such studies, Carol twinkled.

## Epidemic Reported On Poultry Disease

Salem—Epidemic proportions of infectious bronchitis, a highly transmissible disease of poultry, were today reported in Marion, Washington, and Yamhill counties by Dr. L. E. Bodenweiser, state veterinarian with the state department of agriculture, who blamed "bootleg vaccines."

Dr. Bodenweiser further warned that no one, whether in possession of a permit for purchase or not, can buy the vaccine from any source other than the state department of agriculture which supervises sale and distribution.

Iowa is one of the major corn states, but it also produces about a million tons of bituminous coal a year.

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