

Milk Production Up 10 Per Cent From State Cows

Salem—If cows could read they'd find they've achieved rather unique status placing them in an excellent position to strike for greener grass or kick for greater contentment. For though bovines have been on the decline each year since 1944, milk production has, conversely, squirted upward throughout the nation.

Production per cow in 1958 averaged a new national high—in the neighborhood of 6,380 pounds per animal, and credit must go to the output per cow.

In 1957, the average for all cows was 6,162 pounds. The state averages ranged from 2,930 pounds for Louisiana to 8,880 pounds for California. Oregon's average milk production per cow during 1955-57 was 6,150 pounds; Washington's 7,100 pounds, and Idaho's 7,057 pounds.

Oregon has been credited with a 10 per cent increase in total milk production in the period 1955 through 1957, over 1940-44, placing the state in 24th position nationally. California, surprisingly enough, ranked first in both periods mentioned, with Washington and Idaho holding eighth and ninth places respectively, according to USDA figures.

The fact that Oregon moved from twelfth position in production per cow in national rank in 1940-44 to 24th in 1955-57 is understandable in light of our past record, according to Kenneth E. Carl, assistant chief of the state department of agriculture's division of foods and dairies. Carl points out Oregon has, over the years, often been above the national average in production per cow and it is possible that other states are concentrating more now on bringing their herds to higher standards.

Nationally, the 1958 high

New Spray Plan Issued by OSC

Corvallis—A new spray schedule to help home gardeners protect their fruit and nut trees against insects and diseases has been published by the Oregon State College extension service.

The folder presents a simplified timetable that keeps the number of sprayings to a minimum, and recommends spray materials that can be purchased almost anywhere. It doesn't meet the exacting requirements of commercial orchardists, however.

Spraying schedules are listed for apple, pear, peach, cherry, plum, apricot, walnut, and filbert trees. Time of spraying is keyed to blossom and leaf development of the tree at different seasons.

A table is included giving information on the various insecticides and fungicides recommended. Directions are given for mixing either one-gallon or 50-gallon quantities of spray.

The new circular, titled "Spray Schedule for Home Orchards," was written by Iain G. MacSwan, OSC extension plant pathologist, and R. W. Every, OSC extension entomologist. Oregon residents can obtain a free copy at their county extension office, or from the OSC bulletin clerk, Corvallis.

MAN OVERBOARD

McAlister, Okla. — (UPI) — Although Lt. Cmdr. Leonard Williams reported "our ship has lost its captain, we have no helmsman, our rudder is missing and our ship adrift at sea," nobody got excited. Williams used that seagoing lingo in invitations to members of the McAlister Navy association to a meeting to elect new officers.

reflects a 39 per cent gain since 1944. Production passed the 5,000 pound level in 1947, and the 6,000 pound level in 1956, based on averages for the county as a whole.

Chloro IPC Good For Dodder Pest, Yungen Suggests

Growers faced with a dodder problem in their alfalfa seed fields can now obtain a good degree of control of the parasitic plant by using a common weed control material according to John Yungen, agronomist, Southern Oregon Experiment station. Two years of field plot testing by the Southern Oregon

Bee Nests Set For Seed Project

Corvallis—Alkali bees will be transplanted into seven big artificial nesting beds near Umapine, Oregon, this spring and sponsors of the unique experiment are hoping that alfalfa seed crop profits will multiply along with the bees.

Alkali bees are extremely effective pollinators of alfalfa. They have increased yields 10-fold in some areas where they are abundant and the Umapine project is designed to build up a big bee population and develop a profitable new seed crop industry.

The technique for constructing artificial nesting beds and transplanting the bees in soil from their scattered natural home nests was developed by Dr. William P. Stephen, who directs bee research at Oregon State College.

The Milton-Freewater Junior Chamber of Commerce is sponsoring the project to develop a new and steady farm source of cash income, and bolster the economy of the area. A severe freeze wiped out the fruit industry there several years ago.

Alfalfa seed was grown on about 1,000 acres last year in the Milton-Freewater district with average yields of about 500 pounds of seed per acre. The alkali bees should help boost yields considerably, Stephen believes, and could help make the area a national leader in alfalfa seed production.

Branch Experiment station have shown that chloro IPC or simply CIPC, is effective on dodder. Proper timing and correct amount of the material are important.

On alfalfa seed production fields use 4 to 8 lbs. of chloro IPC as a spray applied between March 1 and March 20. The chloro IPC is available commercially in the emulsified form and comes with 4 pounds of active material per gallon.

To control the germinating dodder seed the chemical needs to cover the soil surface thoroughly. Therefore spraying should be done in early March before alfalfa and weed growth prevents making good soil contact.

Delaying the treatment until after the first hay crop has been removed has not been very effective since much of the dodder seed has germinated by that time.

Pelleted Forms Used

Pelleted forms of chloro IPC have been used in the trials with some success but further experimentation is needed before a general recommendation for their use can be made. Several other materials have been tried, a few of which have shown promise.

Dodder usually starts from seed each year although a few plants occasionally live through the winter if the frosts are not too severe. The seeds germinate when conditions are favorable and send out a thread-like shoot, four or five inches long, that attaches itself to a host plant. Once the dodder has found a host plant it becomes completely dependent on it for food and water. Alfalfa plants infested with dodder become stunted and fail to produce normal amounts of forage or seed.

A mixture of alfalfa and dodder seeds presents a difficult and expensive separation problem at the cleaning plant. Many states prohibit from sale any seeds containing dodder in mixture with them.

In alfalfa fields where dodder has been a very minor problem in the past with a few widely scattered plants showing up, spot spraying with dinitro and oil, followed by burning remains an effective and economical control measure.

80 Exhibitors Sell 355 Bulls In Red Bluff

Red Bluff, Calif.—More than 80 exhibitors from seven western states sold some 355 Hereford, Angus and Shorthorn service-age bulls here Friday and Saturday for a total of more than \$310,000.

Some 155 buyers from five western states also crowded into Red Bluff during the 18th annual three-day event, sale officials said.

One of the highest averages in recent years for a bull sale was recorded, a whopping \$816 for all breeds. Shorthorns averaged \$730, more than \$70 over last year's while the Angus recorded an average of \$762. More than 260 Hereford bulls averaged \$958, nearly \$200 over last year's average and collected some \$315,000 for the third highest Hereford sale ever.

High price of the two-day auction was \$4,800—paid by T. H. Richards, 1317 11th Avenue, Sacramento, for a Hereford-owned by Lucky Hereford Ranch, Gilroy, Calif. Richards also bought the second highest priced bull of the day—\$4,500—from Birch Meadow Herefords, Grass Valley, Calif. L. W. Kramer and Son, Bieber, Calif., paid \$4,350 for a Hereford exhibited by Herb Chandler Herefords, Baker, Oregon.

Champion Bull Bought

The champion Hereford bull shown by Corona Hereford Ranch, Corona, Calif.—was purchased by B. R. Modglin, San Francisco, for \$2,100. Dr. Claire W. Jedel, Springville, Utah, paid \$4,200 for the reserve champion Hereford consigned by Jensen Brothers, Logan, Utah.

Twenty Angus buyers paid \$32,790 for 43 animals, averaging \$762 per head. Dr. Paul and Kathryn Bulpitt of Fall River Mills, Calif., paid the highest price for an Angus bull—\$1,550—and also purchased from Oakhaven Ranch, Napa, Calif.

In the Shorthorn auction, 32 purchasers paid \$35,795 for 49 bulls. Walter J. Hoyt of Sacramento paid the high price of \$1,675 for the champion bull shown by Chapman Brothers of Le Grand, Calif. Charles Stover, Red Bluff, the West's "Cattleman's Cowman" purchased the champion of five Herefords exhibited by Double M Hereford Ranch, Adams, Oregon. The area's "grand old man of livestock" paid \$5,125 for the five animals.

OREGON GETS POSTS

Oregon's new state veterinarian, Dr. L. E. Bodenweiser, will just about cover the waterfront on livestock disease committees with the U.S. Livestock Sanitary association if he accepts the appointment offered this month. He already had accepted posts on two committees: poultry and sheep. Now the association wants him on the cattle disease committee.

CHANGE COMING

The state department of agriculture will make some changes in state grades for strawberry plants as result of a hearing held Feb. 5. Formal order on the grades will be drawn this week (Feb. 9 week).

SILVER LINING

Austin, Tex. — (UPI) — A prominent Texas educator credits the recent business recession with easing the state's shortage of public school teachers. Dr. Hob Gray, University of Texas Teacher Placement Service director, said "the slight recession in industry apparently caused many . . . teachers who left the profession to return."

FAT OVERWEIGHT

Now available to you for first time without a doctor's prescription, our new drug called ODRINEX. You must lose weight in 7 days or your money back. No more starvation diets, strenuous exercise, laxatives, massage or taking of so-called reducing candies, crack-crack or chewing gum. ODRINEX is a tiny tablet and is easily swallowed. Absolutely harmless. When you take ODRINEX, you still enjoy your meals, still eat the foods you like, but you simply don't have the urge for extra portions because ODRINEX depresses your appetite and decreases your desire for food. Automatically your weight must come down, because as your own doctor will tell you, when you eat less, you weigh less. Get rid of excess fat and live longer. ODRINEX is sold on this GUARANTEE: You must lose weight within 7 days or your money back. Just return the package to your druggist and get your full money back. ODRINEX costs \$3.00 and is sold with this strict money back guarantee by: Western Thrift Store—39 N. Central—Mail Order Store.

Farmers Noted Successful In Credit Business

Through their production credit associations, the nation's farmers and ranchers have clearly demonstrated that they can successfully run their own credit business, Carl H. Nieberg, vice-president of the Federal Intermediate Credit Bank of Spokane, told members of the Southern Oregon Production Credit association at their 25th anniversary meeting in Medford, Monday.

"Twenty-five years ago the Congress showed its faith in farmers' ability to operate their own credit business by providing help to organize and capitalize a nationwide system of production credit associations," Nieberg said.

Reviewing progress of the production credit system since its establishment under the Farm Credit Act of 1933, Nieberg noted that none of the \$120,000,000 which the Congress provided through a revolving fund to capitalize and get the system underway has ever been loaned, none has been spent, and none has ever been lost. The associations are now in the process of retiring the government capital in the credit banks, and will eventually own these banks, the channel through which they tap the nation's money markets.

Nieberg told the group that during its first 25 years of operation the nation's production credit associations had loaned their members almost \$20 billion and had built up a net worth of approximately \$250,000,000. Accumulated surplus and reserves at mid-year (1958) amounted to approximately \$108,000,000. Up to the end of 1957 association members had received more than \$9,600,000 in dividends and patronage refunds. Losses, since organization, have been only one-fifth of 1 per cent.

Turning to operations in Idaho, Montana, Oregon and Washington, Nieberg said the associations in this four-state area have completely repaid the \$9,400,000 which the government had at one time invested in their capital stock; they have built surplus and reserves approximately \$9,500,000 and now have a net worth of around \$20,000,000. The 30 associations in this district extend almost \$200,000,000 of credit a year and since organization have loaned more than \$2 billion.

New Type Milk Process Studied

Corvallis—A new process for concentrating and freezing cultures of bacteria used by dairies in the manufacture of acidophilus milk and other lactic-acid milk products has been developed at the Oregon State College agricultural experiment station.

The new method uses whey, a by-product of many milk-manufacturing processes, as a medium for growing large numbers of acidophilus or other lactic bacteria cells. This medium allows a large number of cells to be concentrated, the announcement said, and then quick-frozen for storage.

Research on the new technique was carried out by D. E. Duggan, A. W. Anderson, and P. R. Elliker, OSC bacteriologists.

Acidophilus milk has been used medically for certain intestinal disturbances, and has also been found helpful in treating some of the undesirable side effects experienced by many people who take antibiotics orally over a period of time, the bacteriologists said. Demand for the milk has varied, however, and dairies have found it hard to keep acidophilus milk on hand for those who need it.

Thawing a small amount of the acidophilus concentrate and adding it to fresh whole milk is all that would be needed to produce acidophilus milk. As an added advantage, acidophilus milk made with the new concentrate has been found to retain the fresh flavor of whole milk, with little of the sour taste many people have disliked.

4-H Club News

Desert Pegasus

The Eagle Point Desert Pegasus met Saturday, Feb. 7, at the Dunn ranch.

There was a short discussion on the parade in Medford Feb. 14. Mr. Dunn told us what to wear if we were going to participate. We are to be at the posse grounds at 11 a.m.

Dail West and Regina Krambeal gave a report on safety on and off your horse.

Mr. Dunn read us an article on "How to Show Your Horse."

We welcomed a new member, Tom Perry, in our club. business—Carolyn Hackney, Reporter

Mamie En Route To Phoenix Resort

Washington — (UPI) — Mrs. Mamie Eisenhower and her sister are on their way today to Elizabeth Arden's health and beauty resort at Phoenix, Ariz.

The First Lady left Washington by train Tuesday night after a depot good-bye from the President, their son and daughter-in-law and their four grandchildren.

Her quiet departure contrasted with the furore raised last year when White House news secretary James C. Hag-

erty objected to questions about her flying to the beauty ranch in the presidential plane.

Mrs. Eisenhower and her sister, Mrs. G. Gordon Moore, were expected to arrive in Phoenix by Sunday. White House aides conceded they might make a stop-over en route but declined to discuss plans.

Foxes are as active in winter as summer. They do not hibern-



Sweeter than words!

Russell Stover
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Valentine's Day
This SATURDAY
FEB. 14th

Red Foil Hearts
filled with a pound of the finest chocolates
\$1.95
6 oz. heart 85¢
1 1/2 lb. heart \$3.10

Fancy Satin Hearts
\$3 to \$10

Assorted Chocolates
2 lb. box **\$2.70**

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M-M-M! WHITE GLOVES (and what woman ever has enough?) FOR SPRINGTIME!

They're white . . . bright . . . and just right for casual wear or Sunday best. They're nylon stretchies in classic shortie style. Order them in little girls' or women's sizes.

You'll wear them right away to lift winter costume spirits . . . soon with your pretty spring pastels. Better hurry though. Supplies are limited so we can send only two pairs to each person.

JUST 25¢ AND 5 STANDBY LABELS!

For each pair of gloves desired, attach five (5) Standby labels from any Standby Fine Foods to this coupon, enclose 25¢ and mail to:

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Name _____
Address _____
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IMPORTANT: Check which size desired:
☐ Little Girls' ☐ Women's
Mail soon, as quantities are limited. Please allow approximately three weeks for delivery.
Offer expires March 31, 1959.

White Gloves for your hands . . . Standby fine foods for your table. Standby starts with the finest dew-fresh fruits and vegetables, perfected nature's way . . . then picked for flavor.

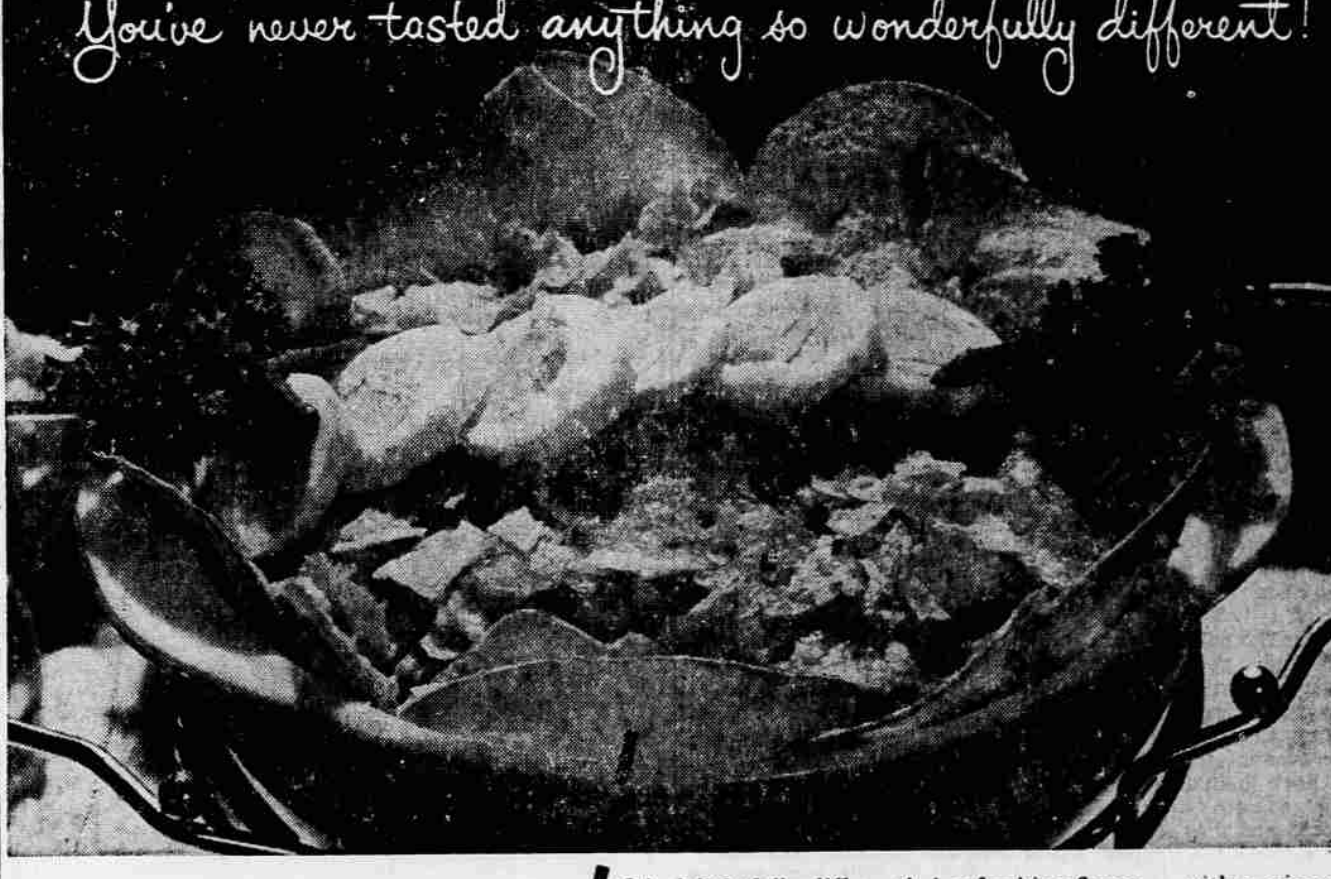
And from field and orchard to your grocer's shelves, tender care is lavished upon them every step of the way.

The result? Every ounce of Standby foods is more appetizing, more delicious . . . to give you more of the kind of results that earn you praise at meal's end.



*picked for
flavor*

You've never tasted anything so wonderfully different!



Tuna-Chip Casserole
—a fascinating new dinner idea!

TUNA-CHIP CASSEROLE
(Makes 6 servings)

2 cups coarsely crushed potato chips
1/2 cup undiluted Morning Milk
1/4 cup lemon juice
1/2 cup mayonnaise
1/2 teaspoon salt
Pepper to taste

1/2 teaspoon Worcestershire Sauce
1 tablespoon finely minced onion
2 cups (2 7-ounce cans) well-drained chunk tuna
2 chopped hard-cooked eggs
1/2 cup finely diced celery
2 tablespoons pimiento

Place one cup of crushed potato chips in the bottom of a buttered 1 1/2 quart casserole. Blend together Morning Milk, lemon juice, mayonnaise and seasonings. Add onion, tuna, eggs, celery and pimiento to mayonnaise mixture. Pour into casserole. Top with remaining potato chips. Garnish with egg and pimiento strips. Bake in moderate oven (350° F.) 35 to 40 minutes. Serve at once.

It's delightfully different! A refreshing flavor . . . with a crispy texture all its own! A new casserole discovery from the testing kitchens of Morning Milk.

The secret of its delicious flavor is creamy, rich Morning Milk — super-homogenized to blend better with the other wholesome ingredients.

The secret of its crispy texture? Of course . . . cracklin' crisp, fresh golden potato chips!

Why don't you — tonight — discover what a delightful dinner TUNA-CHIP CASSEROLE can be?

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