

Graduate Student Joins Ag Department

Salem—Jerry Dimalla, now working toward his master's degree in plant pathology at Oregon State college, is a new part-time member of the state department of agriculture staff.

On Nov. 1 he will take over the post of Dr. Julius Heins, survey pathologist. Dr. Heins has requested a half-time basis preliminary to establishing his own nursery business. Dimalla came to Oregon from California. He was graduated from California Polytechnic, Pomona, with his major work in agricultural science.

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--- CHIT CHAT ---

By **JOE COWLEY**
Mail Tribune Farm Editor

We were leafing through the pages of the wife's Ladies Home Journal the other day and came across the section "Unforgettable Kitchens."

The theme seemed to be "Make your kitchen into a living room." Weathered wood beams and cupboards stood out in a two-page spread of colored pictures. This was a feature on a Pittsburgh bishop's home. So farmers, if you have been missing some beams from your old barn they are probably eroute east. Another kitchen is the outdoor terrace variety with lots of brick and tile featured. Then, there's one with "A Look of Sunshine." Another has a blending of blue and purple in "Color Radiance." And of course there's the "Modern Tempo."

If you haven't guessed already this column will talk about kitchens for awhile—the old fashioned kind—This column will have two purposes, to debunk this ultra trend toward converting the kitchen into a gooped up eating, dining, living room combo and to get back at our society editor Mrs. Potpourri. Some time ago she devoted her Sunday section picture page to a beef tour, clearly pirating our stuff! Generously we offered her some better breeding ads for her Sunday section but we were politely turned down.

Anyways, the old Maine style farmhouse kitchen we were well acquainted with in our youth was unforgettable, weathered or well-worn and had a sunshiny look whenever the sun streamed in through its large windows and certainly had a variety of tempos, although not so modern.

It had several large cupboards ranging along one section of wall, barely within reach of dish-breaking young hands. Underneath these cupboards was a long counter supported by floor cupboards containing some of the heavier cooking gear, and large flour and sugar bins into which could be dumped 50 pound sacks of sugar and flour.

One floor cupboard at the extreme right contained the two most important items in the kitchen, from a boy's standpoint, two large crockery jars with heavy earthenware covers. Once a week into these crocks were carefully placed layers of chocolate drop cookies or molasses drop cookies, carefully separated by sheets of waxed paper. This was the first spot visited by all grandchildren and young guests. This was the same spot where a fat, black ear dragging cooperspanel waited patiently for his share of goodies.

One day the fat spaniel was sweeping the last crumb off the floor with a broad pink tongue when the matron of the household angrily stomped in and placing her elbows akimbo declared, "Well, I certainly didn't make those cookies for any ol' dog!"

"But Grandma, just think how hurt you would be if ol' Patty didn't like 'em!" came the retort.

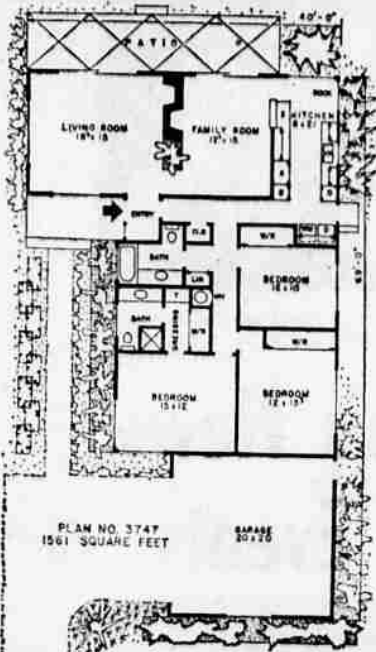
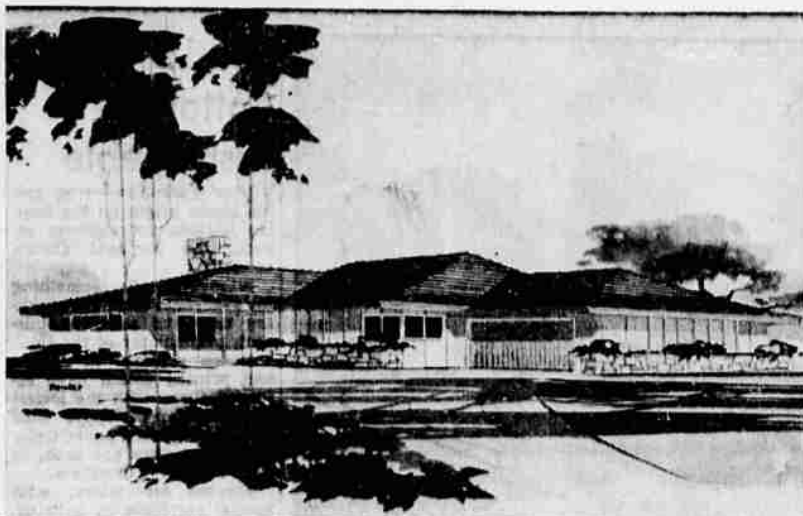
At the wall across from the windows was a large electric stove of early origin which the local electrician never could understand—what made it last so long? Besides having four large exposed surface ranges it had a big oven and a little oven. The big oven roasted the golden brown turkey and usual Sunday roasts. The little oven baked the pies.

A large, but old fashioned water heater stood in the corner not far from the stove. Before taking a bath it was both customary and practical to go up to the tank, slap it on the side half way up to see if it was yet hot. The kitchen door opened into a large enclosed back porch. A long drain-board and sink took up the remaining side. A three shelf cooler—a cupboard with slatted wooden sides allowing the cool air from the back porch, to enter was another old fashioned convenience. Into this went the things which did not have to be kept cold in the icebox, but just cool—such as some vegetables and fruit, and a few jams and jellies.

Hanging from the ceiling was along wooden boom whose ropes were secured seaman fashion to a cleat in the wall. On this boom were swung aloft grandma's large black bloomers, underwear, sox, woolen shirt and things which had to be dried more quickly than the articles hung on the lines in the furnace room.

However, next to the stove, the large, round gray painted kitchen table was the center of most family activity. Here, a boy watched grandma carefully peel red ribbons of apple skins, carefully slice up the meat of the apples and place it in a bowl to be sprinkled with spice and heaped with little mounds of sugar. Here the pie crust dough was laboriously rolled into a perfect circle. This rolled dough would be dropped into a deep, arge tin and the edges carefully pinched around the pan. In would go the apples then the top crust dough would be placed on and pinched into shape. Next, the pie would be slid onto the wire grating inside the oven.

Usually this baking was done early in the week and at a slow, contented tempo. But this tempo would turn into a hustle when week end guests were coming. Then a step-ladder would be brought out and all the best dishes carefully lifted down from their high sanctuaries. Flowers from the large gardens would be brought in and carefully arranged. Then the best silver was brought out.



This Week's Home of Distinction

By **HIAWATHA ESTES**

This ideal home is a composite of ideas that represent all that is good in today's building. Here is a design which has a complete center-hall plan.

From the covered entry or the hall which leads to all other sections of the house. For those who prefer larger rooms instead of center-halls, the wall between the family room and hall could be eliminated which would make the

family room 18 feet 6 inches long.

From the inside, the glass sliding doors in both the family and living rooms gives an illusion of allowing the limits of the rooms to pass through the glass to the patio beyond. The living room is so arranged that the owners not only have the advantage of rear patio living but can also have a wide view to the front of the house. The family and living rooms are separated by double fireplaces and a planter with storage below.

The kitchen is partially open to the family room. In addition to the newest built-in appliances, an ample eating nook with large corner windows makes this kitchen one of which any housewife would be proud. The broom closet is in the kitchen where it is easily accessible and a washer and dryer, with cabinets above, have been placed next to the exit door.

Both baths have long pull-down lavatories and high louvre windows which offer privacy, ease of operation and do not interfere with the shower over the tub. In addition to the three-quarter bath, the master bedroom also has a private dressing room with wardrobe and dressing table. All of this in a home which can be built on a 50 foot lot and only has 1561 square feet! The forced air heater has been located in the garage. The attractive exterior of substantial dignity features a cedar shake roof, stone planters with lattice design over, aluminum windows and a stucco exterior which could be changed to wood siding if preferred.

Complete working drawings of the above plan can be purchased at a cost of \$1.50 for the first set and \$3 for each additional set, when ordered at the same time. This plan will be available at these prices until Aug. 10, 1960. Please allow two weeks for delivery. If the above home does not entirely meet your satisfaction, a new home plan book, **HOME OF DISTINCTION**, may be purchased for \$1. Send all orders for either plans or books to: Hiawatha Estes, P.O. Box 404-T, Northridge, Calif.

When the city crept around the old farmhouse with paved streets and sidewalks neighborhood youngsters started rollerskating down the broad quiet street arched over by ancient maples in front of the three generation house. In the kitchen uncle taught a nephew how to rollerskate by sliding old leather slippers over the battleship lineoleum imitating the swing of skaters. The old kitchen was large enough.

It was here, too, that a boy was chased around the old kitchen table when he refused to go to school. Underneath the stove was added later a large wooden cupboard for more pots and pans. By carefully placing the contents in the back porch a boy could tuck himself away under the stove to hide from piano lessons. This old kitchen was torn down with the house a few years ago. Such a kitchen would be impractical now. But it had its place many years ago and served its purpose well.

It hasn't happened here yet, but in California, we understand it is becoming a habit to criticize the governor's agricultural policies. This was noted in a published report of the California Canning Pear association's annual meeting in Sacramento.

Immediate Past President Ruel Stickney, Ukiah, made a statement which could apply in Oregon as well as in California. "We farmers comprise a political minority in number but we are an important group as affecting the welfare and economy of the state."

"We know that you as well as ourselves are vitally interested in our state's prosperity, yet we are frankly puzzled and confused by your statements, your legislative proposals and your administrative actions which seem destined to threaten the very survival of the agricultural industry of California."

Stickney also pointed out that agriculture employs 480,000 workers with an average per farm investment of \$14,000 per worker, three to four times that of industry.

The California pear men criticized the offering of "non-existent migratory labor or industrial unemployed who are often unconditioned for or unwilling to work in agriculture."

A higher minimum wage proposal for California's agriculture than what other states have will not help either, he noted.

"We need to help each other in every way possible so that California can continue to earn 53 per cent of the nation's canned fruits, which were raised on our farms, so that we may continue to hire all of the qualified domestic workers who are willing and able to do farm work, and so we may be able to help pay your salary as our representative. We believe that you, too, are reasonable, and though we are struggling for survival we feel that you would not deliberately destroy us or inadvertently impair our agriculture and that state's economy."

SPI Men To Train As Bee Inspectors

Salem — Eight men who have inspected nothing more lively than a ripe pear or a big potato are going to school in Salem next week to learn to inspect — bees.

The state department of agriculture has arranged the training course, with an assist from Oregon State college.

Once trained, the bee job will keep the eight shipping point inspectors busy during an otherwise slack period. It'll also fill voids in the seasonal bee inspection force and permit wider field coverage.

Most of the men have prior beekeeping experience, says Kenneth Goeden, bee supervisor.

The **fourteen** pen was invented in about 1884.

Spatz To Attend Ag Board Meeting

Salem — The state board of agriculture will hold its second meeting of the year, and the first with J. F. Short, new director of agriculture, in Salem on April 15. The meeting will be in the State Department of Agriculture headquarters, beginning at 9:30 a.m.

The legislative interim committee on agriculture was asked to meet with the board sometime during the day. The committee's board appearance will follow several meetings with staff members to study

various phases of the department's work. Senator Francis Ziegler, Corvallis, is chairman of the interim group. Both Short, who takes over April 1, and Frank McKennon, retiring director who remains on a consultant basis, will attend the meeting.

Ernest Jerstedt, Carlton, is chairman of the board. Other members are Joe Suito, Ontario; Ward Spatz, Medford; Hubert F. Willoughby, Harrisburg; Frank Rod, North Bend; Frank Tubbs, Adams; R. A. Long, Fort Rock; F. E. Price, Oregon

MAIL TRIBUNE, Medford, Or. Tuesday, April 5, 1960 9

State college dean of agriculture, is an ex-officio member.

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Garden Notes

By **DON BERRY**
County Extension Agent
LAWN CLINIC

Are you planning on planting a new lawn this spring, or renovating an old one? Do you know which grass varieties grow best in this area? How is crab grass, Bermuda grass and other weeds grasses controlled? What kinds of fertilizer are best and when should they be applied? What are the best pesticides for handling turf diseases and insects?

These questions along with other lawn problems will be discussed at the "Lawn Clinic" on April 7, at 2:00 p.m. on the front lawn of the Medford Senior high school. Dr. Norman Goetze, Turf Specialist from Oregon State college, will handle the program and discuss lawn problems with home gardeners and other interested people.

All commercial gardeners, home gardeners and others interested in lawns and turfs are invited to attend this meeting.

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