

FARM and MARKET SECTION

Cheese Brings Fame To Wisconsin

Swiss Aid State in Producing Three-Fourths of Country's Supply

MONROE, Wis., Sept. 30.—Ninety-five years ago there settled in Green county, Wis., a little band of 108 Swiss immigrants who brought with them a cheese-making ability that has made Wisconsin the leading cheese producing state in the United States.

About 500,000,000 pounds of cheese are produced in this country annually. Of this amount, Wisconsin produces more than three-fourths. And the majority of this cheese is produced in a single county—Green county—within whose confines of twenty-four square miles are located 150 cheese factories, three milk condenseries, one plant in which powdered milk is manufactured and a few creameries.

Chief among the cheeses manufactured here are the Swiss and Limburger varieties. The former is traced directly back to the original band of Swiss people who settled here in 1845.

It is an interesting story, this settling of the Swiss here. Faced with starvation in their native land because of increasing population and decreasing land on which to produce crops, the canton of Glarus sent two advance agents to America to survey the country and pick out a suitable site on which the Swiss could locate.

Swiss Found Little Glarus. They selected a location in the picturesque valley of the Little Sugar river in northern Green county.

Here each settler received 30 acres and on these they hastily erected log houses. A little village, named after their home canton, Little Glarus, was formed and there they started their lives anew in a virgin territory of America, still clinging to many of their Swiss habits and traditions.

Cheese making along the same lines they employed in Switzerland was started the second year after their arrival here. Each family was given a cow. The cream from the milk of these cows was made into butter and the skim milk was used in making



Ex-President Calvin Coolidge indulged in a slice of Green county's famous Swiss cheese when he vacationed on the Bruin river in Wisconsin last year.

ing cheese called Glarnerkase, or Schabaleger. These were small, usually less than a pound in weight, and took the form of the frustum of a pyramid.

Soon the population of the little village was increased to 1200 people. Then wheat raising was started, with the result that the settlers nearly all were bankrupt. So the swing back to dairying was started and by 1873 this section was known as "Little Switzerland."

First Cheese Factory in 1851. Swiss cheese was made in a small way in this county at the

ties with capacities ranging from 3000 to 4000 pounds. These are mounted on concrete foundations and are heated with steam. One Swiss cheese factory in Monroe uses about a dozen of these big copper kettles.

In these kettles the milk is heated to about 140 degrees Fahrenheit. When the rennet, the dried stomach of a calf used for curdling milk, has done its work, the curd is lifted from the kettle with a cheese cloth and dropped into the forming hoop. Here it is punched and kneaded until the surplus whey is worked out, after which it is put into a press and the remainder of the whey is worked out. After a day or so in the press the cheese is given a brine bath and stored.

Holes Are Quality Index. The Swiss, or Emmentaler cheese, as it is known in Switzerland, is stored in a curing cellar at a temperature of about 68 degrees. Here it is turned and salted every other day. The holes in the cheese are the result of gas formation produced by bacterial action through which the proper quality is developed, and are, therefore, more or less an index of quality.

In the process of manufacture the cheese seems not to incorporate in the curd all the fat content of the milk. In olden times this excess fat went to the calves and pigs with the rest of the whey. It is now possible to salvage this fat with centrifugal separators in the same manner that cream is separated from milk. This fat has various uses and makes a fair quality of butter if properly handled.

Even though Wisconsin does produce such a large amount of cheese, the per capita consumption in the United States that the state can nearly meet the demand. Other states have small outputs. If the American per capita consumption of cheese should increase to equal that of the Swiss or Germans, it is estimated it would take 10 states like Wisconsin to supply the domestic demand.

UNCLE SAM'S FARM HEADS



DR. EDWIN W. ALLEN
Chief, Office of Experiment Stations

The office of experiment stations of the U. S. department of agriculture supervises operations of state agricultural experiment stations under federal appropriations. It adds advice and assistance that will promote the efficiency of their activities. It also collects and furnishes information about similar institutions throughout the world. The department's experiment stations in Alaska, Hawaii, Porto Rico, Guam and Virgin Islands are also directed by this office.

Milking Machines Save Money for Herd Over Ten

PHILADELPHIA, Sept. 30.—The milking machine, whose usefulness has long been a debatable subject among dairy farmers, has now reached a point of development where it is a proven time and money saver to the farmer with ten or more cows.

Recent tests made by dairy experts in Iowa, Illinois, Texas and South Dakota, and reported in the current issue of the Farm Journal, show, among other things, that the modern machine will milk a cow in four to six minutes, while the expert hand milker requires between seven and eight minutes. The capable dairy farmer who now handles 10 cows can, with the aid of a machine, double the size of his herd without spending any more time in milking, it is estimated.

Moreover, the recent tests of the machines dispel the fears that mechanical milking fails to produce the quantity of milk to be obtained by hand and that it causes a cow to dry up earlier than is normal, while at the same time injuring her udders. "The results of these tests prove without a doubt that the mechanical milker in the hands of a competent and conscientious man can have no harmful effect on the cow," says the Farm Journal report. "Failure to strip each cow by hand may result in the cow's going dry too soon, however."

As for the quantity of production, the report says: "A survey of 22 Illinois dairy farms on which 360 cows were milked mechanically, and of 34 farms on which 350 cows were milked by hand, shows that the herds of less than 25 cows, the milk saved annually was \$3.23 per cow, or \$41.69 per farm. The average number of cows per farm was about 18. In herds of more than 25 cows the saving was \$5.70 per cow, or \$203.49 per farm."

EXCEPT THE BUCKING. One tractor with proper equipment will replace 8 to 14 one-mule outfits on the farm, according to J. T. McAllister, extension agricultural engineer of South Carolina.

Of the 7,317 combines shipped from the United States in 1928, Canada bought 3,560, and Argentina bought 3,116.

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LATEST FARM MARKET NEWS

Mid-West, Pacific Coast Prices Given on All Commodities

Kansas City, Sept. 30. (UP)—The cattle market dragged here, with few sales of the plain offerings up to a late hour. Receipts were light here but heavier on other western markets. Most steers sold from \$11 to \$14.75.

Trading was slow at generally low figures on hogs, with liberal receipts here and at other western markets. Quality was moderate. The bulk of sales was made around \$9 to \$10.40.

Lamb receipts here were light but bearish reports from other markets brought price reduction. A liberal sheep supply met weak demand. Most western lambs sold around \$10 to \$12.50.

LOS ANGELES, Sept. 30. (UP)—Cattle receipts today were 1,000. Steers were slow, steady; other classes active.

Hog receipts were 1,200, mostly 10c to 15c higher; top, \$5.50. Sheep receipts were 1,100.

Lambs were slow, closing 25c to 50c slower. Ewes were steady. Hogs, 1,200. Medium to choice 260 to 280 pounds, \$11.25-12.40.

Cattle, 1,100. Steers, 500 pounds up, medium, \$10.25-11.25; heifers, 550 pounds down, good, \$9.50-10.50.

Sheep, 1,100. Good and choice, \$4-pound lambs, \$11.50-12.50; ewes, 120 pounds down, medium or choice, \$4.75-5.25.

PORTLAND, Ore., Sept. 30. (UP)—Cattle receipts 2550. Market opening slow. Quotations: Steers good 10.50-10.75; medium 9-10.50; common 7-9; heifers good 8.50-9; common-medium 6.50-8.50; cows good 8-8.50; common-medium 6-8; low cutter 5-6; bulls (yearlings excluded) good 7.50-8; common-medium 6-7.50; calves, medium-choice 10-12.50; cull-common 7.50-10; vealers good-choice 13-14.50; medium 1-12; cull-common 8-11.

Hog receipts 3200. Market steady. Quotations: heavyweights (250-300 lbs.) medium choice 9-10.75; (200-250 lbs.) 9.75-11; (150-200 lbs.) 10.75-11; (120-150 lbs.) 10-12; packing hogs rough and smooth 7.50-8.50; slaughter pigs (90-130 lbs.) 9.50-10.50; feeders and stockers (80-130 lbs.) 10-11.

Sheep receipts 3000. Market slow. Quotations: lambs 84 lbs. down, good choice 10.50-11; lambs 92 lbs. down, medium 9.50-10.50; lambs, all weights, common 7.50-9.50; yearling wethers 100 lbs. down, medium choice 6.50-9; ewes, 120 lbs. down, medium choice 3.75-5; ewes, 120-150 lbs. medium choice 3-4.50; ewes, all weights, cull common 1-3.

Prices to farmers—Carrots 20 dozen bunches; beets 25 dozen bunches; radishes 20-25 dozen bunches; turnips 40-50 dozen; tomatoes 30-50; peas 6-6 1/2 lb.; raspberries, local, crate, \$3.00; blackberries, 12.25 crate; squash, Danish, 1.25-1.50; cantaloupe crate; corn yellow, \$1.00 sack; peaches Elbertas, 60; muris bio, 75; Crawford, 90-1.00; celery jumbo, 75; medium, 65; hearts 1.20-1.25 dozen bunches.

Merchants exchange prices—butter: cube extras 49; standards 48; prime firsts 47; firsts 42 1/2. Eggs: fresh standard extras 44; fresh standard firsts 40; fresh medium extras 35; fresh medium firsts 34.

Portland wheat—B. B. blue-stem \$1.31; soft white, \$1.21; western white \$1.21; northern spring \$1.18; hard winter \$1.18; western red \$1.18.

Live poultry—Heavy hens over 4 1/2 lbs. 26-27; do 3 1/2-4 1/2 lbs. 22; do under 3 1/2 lbs. 20-21; broilers, light, 30 lb.; colored 26-27; old roosters 11-12; stage 10 lb; ducks (—) lb.; young geese (—) lb.



Watch Kidneys After 40!

Heed promptly kidney and bladder irregularities. KIDNEY disorders are too serious to ignore. It pays to heed the early signals. Scanty, burning or too frequent kidney excretions; a drowsy, listless feeling; lameness, stiffness and constant backache are timely warnings.

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DOAN'S PILLS
A Stimulant Buretic to the Kidneys

MEDFORD MAN TO AID WILEY

A. E. Reames, Medford attorney, has been associated with Wilson S. Wiley, district attorney, to represent Klamath county in the suit filed in federal court by timber owners.

District Attorney Wiley last night announced the association and stated that the case will be tried in Portland. Judge Bean, who has been assigned to sit on the case does not wish to hold it in Medford, it is stated, and has stated that because of the large number of books and records that it is considered best by the court to hold the trial in Portland.

Date for the trial has not been set and neither side has yet petitioned for the setting of date for the trial.

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Says Americans Need More Milk For All People

"Americans do not drink enough milk," was the subject of a report by Dr. George Walker, Baltimore scientist, before a meeting of the American Dietetic association. After making a study of the food habits of the American people, he concludes that many Americans do not eat correctly.

Dr. Walker states that many American diets are deficient in the animal proteins and minerals. "The most startling truth pointed out by his study," comments Miss Eleanor Enright of the National Dairy Council, "is the pronounced deficiency in a large percentage of these diets of the three minerals necessary for health—iron, lime and phosphorus. Lack of milk and certain of the vegetables, the green, leafy ones particularly, leads to a low body content of calcium and phosphorus."

Although Americans think that they are great milk drinkers, they really do not drink enough to meet their body needs, if Dr. Walker's experience is an index. According to his report, every child's menu should include one quart of milk and that of an adult, not less than a pint.

Other nutrition experts have recently stressed the great value of milk proteins, milk sugar and milk minerals in the human diet. It is not the butter fat alone that is valuable, but other solids in the milk are equally important as body builders. This offers a lead to home-makers to promote the free use of milk, the serving of ice cream, also use of food articles which are made with skim milk.

Tramping Silage Not Necessary

PHILADELPHIA, Sept. 30.—Although farmers have been tramping down silage for 50 years on the theory that they were filling their silos evenly and preventing mold, recent tests by federal experts indicate the practice is both useless and costly.

The tests are reported in the Farm Journal for August. They show that unpacked silage is preserved as well as that packed in by foot. It is even suggested that tramping creates air pockets and permits molding which will not occur if the silage is evenly distributed and permitted to settle naturally.

IMPORT MORE TEA

Tea imported into the United States during the fiscal year ending June 30, 1929, increased by 2,457,681 pounds over the previous year. More than 93,403,000 pounds were shipped into this country during that period.

HOW TO RAISE POULTRY

By Dr. L. D. LeGear, V. S., St. Louis, Mo.

Dr. LeGear is a graduate of the Ontario Veterinary College, 1892. Thirty-six years of veterinary practice on diseases of live stock and poultry. Eminent authority on poultry and stock raising. Nationally known poultry breeder. Noted author and lecturer.

ARTICLE II Pullets Profit During Winter

Depend on the Youngsters for Heaviest Laying in Fall and Winter Months When Prices Are Highest, Says Dr. L. D. LeGear, V. S., of St. Louis, Mo.

Editor's Note—This is another story in a series of 52 stories on poultry raising written by the well-known national poultry authority, Dr. L. D. LeGear V. S., of St. Louis. The entire series will appear in this paper. Our readers are urged to read them carefully and clip them out for future reference.

"Youth will be served." So runs the old proverb. Of course no reference to poultry was intended, but it happens to fit just the same. As a rule, pullets lay more eggs during their first laying season than during any subsequent season. Consequently if hatches are correctly timed to maturity some time during the latter part of August or September, a banner winter egg season is bound to follow. Pullets hatched during February or March, according to breed, begin laying just about the right time for winter eggs.

Pullets should not be allowed to come into maturity too quickly. Normally a pullet starts to lay eggs as soon as she has reached maturity and her body has ceased to grow. Sometimes laying starts somewhat before full growth has been reached and further growth may be retarded. The grain rations may also be slightly increased, as pullets should have a good reserve store of body fat before they start laying. Otherwise they will not stand up well under the strain of laying and may fall considerably short of the possible maximum egg production. For that reason, many poultry men make a marked increase in the quantity of grains fed to the pullets as their combs begin to redden. At the same time, they cut down on the mash and animal food; beef scraps or similar material. The grain is fattening, whereas the animal food being no longer required for muscle building as the birds reach maturity, may start egg production before it is desirable.

It is usually considered better not to force pullets into premature laying by feeding large quantities of mash. Instead, limit the mash until pullets are quite ready to lay and, by feeding a greater amount of grain, to get them fat. Such a ration emphasizes the fat making material and, by withholding the egg making materials, removes the danger of a too early maturity. Mash should not be entirely eliminated, as it contains materials needed for building up the muscles of young fowl. Too much of it, however, may precipitate egg laying before it is desirable. Give the developing pullets all the grain they will eat during early fall and after they have come into normal laying, gradually decrease the grain with a corresponding increase in mash feeding.

If pullets have been properly developed along the lines just described above, they should begin laying just as they are put into winter quarters. Their quarters should not be changed once they start laying. Such a change will usually cause a moult and falling off in the egg yield. Furthermore, pullets should never be housed with older hens. The more mature hens annoy the younger ones and that interferes with their laying. From this point on, the usual rules for feeding and handling laying hens will apply to pullets developed especially for winter egg production.

FEDERAL FARM FACTS

By devoting to lumber certain marginal lands now being farmed at a loss, farm relief will be materially contributed to, according to Secretary of Agriculture Arthur M. Hyde.

Twelve varieties of wheat were raised on a million or more acres each in 1919. Only seven varieties were raised in this manner in 1924. During this five-year period wheat acreage dropped from nearly 75 million acres to less than 51 million acres as a result of a recession of war-time demand, reports the U. S. department of agriculture.

With the assurance that 13 South American countries will participate in the world agricultural census of 1930, the total representation in this census includes about 97 per cent of the land surface of the world, 98 per cent of the total population and about 99 per cent of the agricultural population.

Wasatch county, Utah, has reported to the U. S. department of agriculture that it has executed its last grade bull. The bull was "tried" and executed before a crowd of 100 persons who came to witness the ceremony.

Increased supplies of poultry are foreseen for this fall and winter by the U. S. department of agriculture. This indicates a reduction in poultry prices.

Crocks or stone jars. Kegs or barrels may also be used if absolute clean and free from odors provided they are thoroughly scalded. Fill the jar or keg partly full of the water glass solution and put in the eggs from day to day as they are gathered. Be sure there is always at least two inches of solution over the eggs. No dirty or cracked eggs should be used nor any about which there is any doubt as to when they were laid. They must be absolutely fresh, laid the same day they are put into the solution.

The cost of preserving eggs in this way is very small and calls for almost no work at all. Eggs in water glass will keep for six or eight months if stored in a cool, dark place, well covered and may be used for all cooking purposes or for the table. The advantages of this plan certainly should be apparent without argument.

I have not attempted to go into any great detail in this article. On the contrary, I have tried only to suggest enough so the reader will want to know more about methods of increasing the winter profits from his flock.

(Copyright, 1929 by Dr. L. D. LeGear, V. S.)