FARM and MARKET SECTION

LATEST FARM MARKET NEWS

PORTLAND, Ore., Jan. 7. (A. P.)—Egg and butter prices continued their downward march today. A further 2c was chipped off the butter quotations and another cent was trimmed off egg values.

Butter extras were quoted at 36c and fresh extras eggs at 37c.

Butterfat prices experienced similar reductions. The price delivered Portland is fixed at 32c.

The current quotations on these commodities were the lowest offered at this time of the year for more than a decade. Some dealers say the bottom is not yet in sight.

BUTTER: Two cents lower. Cubes, extras, 33c; standards, 32c; prime firsts, 31c; firsts, 30c. Creamery prices: Prints 3c over cube standards.

EGGS: One cent lower. Prices to retailers, fresh extras, 37c; standards, 36c; fresh mediums, 36c; medium firsts, 34c. Prices to wholesalers 2c under price to retailers.

MILK: Butterfat two cents lower. Raw milk (4 per cent), $2.40@2.50 cwt., delivered Portland, less 1 per cent. Butterfat, stations, 28c; track, 30c; deliveries at Portland, 32c.

Poultry, country meats, onions, potatoes, wool, nuts, hay, cascara bark and hops, steady and unchanged.

CANE SUGAR (sacked basis): Steady. Cane, fruit or berry, $5.40 per cwt. Beet sugar, $5.25 cwt.

FLOUR (city delivery prices): Steady. Family patents, 49s, $8; whole wheat, 49s, $7.10; graham, 49s, $6.90; bakers' hard wheat, 98s, $7.60; bakers' Bluestem patents, 58s, $6.70; pastry flour, 49s, $7.50.

CATTLE AND CALVES: About steady. Calves and vealers, 50c to $1 higher. Receipts, cattle, 35; calves, 10. Calves, medium to choice, $8.50@10.50; cull to common, $7.00@8.50. Vealers, milk fed, good to choice, $11.00@14.00; medium, $9.00@11.00; cull to common, $7.00@9.00.

HOGS: 25c lower for killing classes. Quotably steady for feeder pigs. Receipts 750 including 555 direct. Heavy wt., $8.50@10.25; medium weight, $9.00@10.50; light weight, $10.25@10.50; light lights, $9.50@10.50. Packing sows, rough and smooth, $7.50@8.50. Feeder and stocker pigs, $9.00@10.00. (Soft or oily hogs and roasting pigs excluded in above quotations).

SHEEP AND LAMBS: (Quotably steady. Receipts 50. Yearling wethers, 110 lbs. down, medium to choice, $7.50@9.50.

SAN FRANCISCO, Jan. 7. (A. P.)—Western sugar refinery and California-Hawaiian sugar today announced that, commencing tomorrow, extra fine sugar will sell at $5.20 the hundredweight. This is an increase of 5 cents.

More Efficient Farm Buildings Plea of Experts

More efficient farm building for Oregon was the topic of discussion at a recent farm building conference at Oregon State college. The conference was arranged by the schools of agriculture, forestry and engineering to give people of the state an opportunity to hear the all-important question of improved farm buildings discussed by national authorities.

Henry Giese, senior agricultural engineer of the United States department of agriculture and the foremost authority in the country on farm buildings, gave the main address. Giese is professor of farm building research at Iowa State college but his services have been loaned to the federal government to make a study of farm buildings throughout the United States. His talk at the conference was "Better Farm Buildings at Minimum Costs." "Modernization of Home Financing," was the subject of a talk given by Arthur A. Hood of Chicago, president of the Associated Leaders of Lumber and Fuel Dealers of America. Mr. Hood is a national authority on the financing of building programs.

A banquet preceded the evening meeting with Dean H. S. Rogers of the engineering school presiding, and Dean G. W. Peavy of forestry welcoming the visitors. Many of the leading farmers from every county in the Willamette valley expressed an interest in the meeting and lumber dealers and manufacturers throughout western Oregon appointed delegates to the conference.

OREGON PEARS WIN

Oregon pear growers sold 20 cars of Bosc pears at good prices in Detroit this year as compared with 160 boxes sold there at a loss last year. The difference came in sending Henry Hartman, Oregon State college pomologist, to Detroit who helped the dealers ripen the fruit properly under the system perfected by the Oregon Experiment station.

FOR RESULTS USE THE HERALD WANT ADS.

Dairy Head

Ninteen thirty finds a new head at the helm of the National Dairy Council. He is Robert W. Baldertson, for the past nine years secretary of the Philadelphia Interstate Dairy Council. He has just been named manager of the national organization by M. D. Munn, president. Baldertson succeeds Dr. C. W. Larson, who resigned as director of the council last June.

FEDERAL FARM FACTS

A survey of the U. S. department of agriculture shows that foreclosures on farm properties during the year ending March, 1929, were 19.4 farms out of every 1,000. During the preceding year the figure was 22.8 per 1,000. The 1929 figure is the lowest since 1926.

On November 1 of 1929, there were 833 counties in the United States classified as free from bovine tuberculosis. This immunity is a direct result of government research, tests and preventive measures, reports the U. S. bureau of animal industry. The "free' areas are distributed among 34 states, representing about 27 per cent of the entire number of counties in the country.

Growth and demands of all branches of the dairy industry have necessitated the experimental and investigational work in this department on a grand scale, according to the U. S. bureau of dairy industry. The government has just opened two new dairy field stations — one in South Carolina and the other near Lewisburg, Tenn.

Low Prices Keep Klamath's Onion Crop in Storage

"Due to the good prices received by a few growers of onions in 1928, there was a heavy increase in the acreage in 1929," according to the annual report of county agricultural agent, C. A. Henderson. "It is conservatively estimated that there were 90 acres harvested this fall. Much of the crop is now in storage, due to present low prices.

"As considerable interest was shown in this truck crop, the best information possible was assembled from all the larger onion producing sections, by this office. Demand for this information has been constant.

"A small outbreak of onion maggot was found in the Pine Grove district. Advice and assistance was rendered these growers.

"One meeting of the onion growers was held in the early spring, services of J. A. Leedy, county agricultural agent, Douglas county, and an authority on onions, being secured. The meeting was well attended and interest was high.

One thinning vs. non-thinning demonstration on onions was carried to completion, on Frank Bell's ranch, Summers. Results were as follows:

1-40 acre non-thinned yielded at the rate of 400 sacks per acre.

1-40 acre thinned yielded at the rate of 320 sacks per acre.

Remarks:

1. Onions from the thinned plot graded medium to large.

2. Onions from the non-thinned plot graded small to medium."

Hog Feed Better When Not Cooked

Contrary to general opinion, cooking garbage for pigs is not only unnecessary but undesirable, as it tends to lower the feeding value and dtsirizutes the flavor of any unpalatable materials throughout the whole batch.

The old Oregon law requiring garbage to be cooked has been changed, and the feeding of uncooked garbage is now legal. When feeding garbage, however, it is necessary to keep the hogs immunized against cholera by the use of good serum and virus, says the Oregon Experiment Statoin.

Blessed are the poor. They don't find life a bore when they aren't playing with bits of pasteboard.

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 XVI

Pity Poor Chanticleer

"Swat the Rooster" Is Now the Watchword With Poultrymen When the Breeding Season Comes to an End.

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.

The old expression "cock of the walk," doesn't mean as much now as it once did. In former times, Sir Chanticleer strutted about with all the insolence of one whose indispensability could not be questioned. He became the central figure of many a legend, even to becoming the hero of a great fanciful drama by the master playwright, Edmond Rostard. Well he might strut with all this adulation, but his day of greatness is now gone forever. At best, he is merely tolerated during the breeding season and as a reward for faithful service he is then condemned to the axe or to exile.

For this, the one time supreme dictator of barnyard society must lay the blame on fairly recent scientific discovery. Like the musician who sees his livelihood threatened by Vitaphone and Movietone, the ex-sultan of chickendom now finds himself in a very precarious position. My investigations on my experimental farm prove to me that all roosters should be removed from the flock as soon as the breeding season is over. They should then be comfortably housed or sent to the butcher. I am convinced that fully $50,000,000 is lost every year by poultry raisers who, through carelessness or because they do not know any better, allow roosters to run with the flock out of breeding season.

The rooster's part is poultry raising is merely to fertilize the eggs intended for hatching. Hens will lay just as well with no male birds present, as when they are. Some poultrymen contend they lay even better without male birds. Furthermore, an infertile egg will keep much longer than a fertile one.

The fertilization of eggs causes them to spoil much more quickly than they would if not fertilized, especially in hot weather. Heat causes the germ in the egg to grow and as soon as such growth starts, the egg is no longer fit for use as food. On the other hand, I have fully demonstrated the keeping qualities of infertile eggs by keeping them in incubators for varying lengths of time. I have tested such eggs after the tenth day of incubation and found them still comparatively fresh. Had they been fertile, they would have been completely spoiled after two or three days in the incubator. In warm weather, fertile eggs will spoil almost as quickly as they will in an incubator or under a setting hen unless they are kept in a cool, dry place.

Eggs should be gathered twice a day in hot weather and marketed a least twice a week. Nests should be kept in a clean, dry place and the litter in them frequently renewed to insure cleanliness and help to keep down vermin. Small, soiled and deformed eggs or those that are off color should be kept for home use. Eggs of good color, uniform size and, above all, those that are not fertile, command the best prices.

So many of the stations where eggs are bought now conduct tests for fertility that their sale is the more reason for segregating or butchering the rooster as soon as his period of usefulness is over. As soon as one breeding season is over, therefore, all male birds should be put in comfortable pens to themselves or should be marketed for table use. Any poultryman who is not already practicing this plan of handling the male birds of his flock is losing money through his old-fashioned methods and will be well repaid for adopting more up to date practices.

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UNCLE SAM'S PLANTING POINTERS

By D. VICTOR LUMSDEN
Bureau of Plant Industry, U. S. Department of Agriculture

After the holidays many people in the north wonder if the decorative poinsettia is worthless, when its bright red leaves, or bracts, and green leaves, too, have started to fall. They can be saved. With a little care, poinsettias can be grown year after year.

As soon as teh leaves start to fall, move the plant to a coo but frost-free place and give it no more water. Allow it to remain dry and resting for three months.

In April cut the plant back, removing about one-half of the wood, to encourage the growth of strong new wood. At this time it is also benefited if it is repotted in a soil consisting of three parts garden loam, one part well-rotted manure and one part leaf mold.

Remove some of the old soil if it can be done without disturbing the roots and repot in a clean pot of the same size or one size larger. The lower third of the pot should be fille dwith coarse gravel to insure good drainage. Set the plant in a room at a temperature of from 60 to 70 degrees and keep it well watered.

New growth will start shortly from dormant buds located along the old woody stems. During this period water the plant whenever the soil begins to show signs of drying out. Whenever warm spring rains occur, the plant can be set out of doors, but look out for a sudden drop in temperature.

When the maple trees are well in leaf, set the plant out of doors and sink the pot to soil level in a sunny, moist place.

In the early fall when the nights start to get cool, and before there is the least danger of frost, dig up the pot and put the poinsettia indoors in a light place free of draughts. Keep the soil moist and maintain the temperature between 60 and 70 degrees.

RECEIVE OHIO CLOVER SEED

New Hardy Strain Will Help Oregon Men in Seed Business

The first shipment of hardy clover seed from the middle west is on its way to Oregon to be distributed throughout the state as the first definite movement toward rehabilitating the state's red clover seed industry and placing the Oregon seed back in a favorable position in the national markets.

Sixty tons of the new seed has been shipped from Fostoria, Ohio, where it was selected personally by G. R. Hyslop, chief in farm crops at Oregon State College, who found it to be seed from an unmixed strain grown in the same locality for many years. Professor Hyslop is in the east serving on a federal committee but took time off to represent Oregon clover growers in selecting a seed source.

In introducing the new seed in Oregon, three large seed houses in Portland, Forest Grove and Salem have agreed to distribute the supply to farmers and other seed dealers at cost. The college is also arranging a certification plan whereby fields will be inspected before seeding and again at harvest time so that by keeping the increase from the new seed supply pure a suffucient supply for the entire state may be developed.

Pendleton Host To Wheat League On January 13-15

The future of the new co-operative plan of wheat marketing will be the chief topic for discussion at the annual meeting in Pendleton January 13-15 of the Eastern Oregon Wheat League, Senator Roy Ritner, president of the league, estimates that the intense interest in this subject will bring a record attendance of between 500 and 1,000 wheat farmers.

The wheat league, organized as an outgrowth of the big Moro wheat conference held by the state college extension service, has become a powerful state organization in recent years. Last year the convention at Arlington attracted wide attention through its action in favor of open river ransportation on the Columbia.

The complete program for this year's meeting will soon be announced by E. R. Jackman, extension specialist in farm crops at O. S. C., who is assisting officers of the league in arranging the meet.

Rash Romance

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by LAURA LOU BROOKMAN

NOW GO ON WITH THE STORY

CHAPTER V

Arthur Knight gave the girl beside him a quick glance.

Their car had halted in the teeming Fifth avenue traffic. Limousines, roadsters, a great green bus and several smart-looking delivery cars crowded about, each ready to spring at the flash of the green electric signal.

"What do you mean?" he asked in a still, far-away sounding voice. What is it, Judith?"

"I mean—oh, you're so good! You've been so wonderful. I don't know how to say it."

The blue eyes turned away from him. Her cheeks looked very pale.

"Are you trying to tell me, my dear, that you've—changed your mind?"

How quiet he semed, but what repressed fervor spoke through that stillness!

Now the girl's eyes met Knight's frankly. In their sapphire depths he read appeal, embarrassment and misery.

"Oh, it's NOT that, Arthur! It's not that. But you don't know anything about me. You've never even asked—"

With a sigh, as though the burden of years had been lifted from his shoulders, Arthur Knight's expression changed. He was gay, bright and smiling again.

"So that's it! You poor, foolish child, you. Stop it, Judith. Stop it this instant. No more theatricals—!"

"But, Arthur, you don't understand!"

Immediately the man sobered. He placed a large masculine hand over the girl's small one (the one wearing the diamond) and met her gaze directly.

"I understand," he said, "better than you think, Judith, there is one thing of which I have prided myself all these years I have been with Hunter Brothers. Not one man or woman whom I selected for a post of trust has ever failed. Not one of them! Do you know why?

"Because when men come to me seeking employment I look into their faces and make my decisions. They come bringing recommendations. I don't want recommendations.—I want character. Do you know, Judith, that from the very first day I saw your lovely eyes I have known you were the girl I had been seeking? Seeking without even knowing it. Why, beloved—there's nothing you can tell me about yourself. Don't talk about anything that hurts you. There isn't any past, dear. It's all future. Our future!"

* * *

The blue eyes were starry now, starry with teardrops.

Judith touched a wisp of handkerchief to her cheek.

"Oh, Arthur, I think you're—wonderful."

"And you're going to be happy now?"

With a little choking laugh the girl nodded.

"I want—oh, I want so much to make you happy!" she said.

It was all over. Not once again did Judith Cameron attempt to confide to her fiance affairs which troubled her. Not once again did Knight refer to this conversation, but for him as for many another husband, the day was to come when he should curse memory and curse himself for a fool.

Perhaps it was the reaction which made the girl and her companion very gay that evening. Knight ordered a magnificent repast and over it they made nonsensical jokes and then serious plans.

He was anxious to have the ceremony performed. Judith seemed eager, too. She told him she had announced her departure from the office but did not recite Miss Tupper's farewell speech. Perhaps Judith, basking in her sweetheart's approval, was afraid to let him know others disapproved of her.

Arthur said he could arrange for six weeks' absence from New York. It was too bad their trip couldn't be longer. It might be arranged, of course, by waiting until after Christmas. Neither of them wanted to do that.

"Six weeks," said Judith, "is really a long time."

He said eloquently that six weeks with her would pass like a dream.

"You say things so beautifully," Judith told him.

"You DO them that way."

They talked about their honeymoon. Arthur Knight enumerated possibilities— Cuba, South America, Bermuda, a quick trip to Europe. California perhaps, or Canada.

Judith's imagination flew as he talked. Her eyes narrowed until the long lashes almost met. Her glance was far, far away on distant shores.

"I've never been on a ship," she told him.

"Nothing like it!"

"We could run down and see Tony in Italy," Knight added as an afterthought.

"Would you— mind—if we didn't go to Europe?"

"Why, of course not, dear. It's for you to choose."

* * *

So they settled upon Bermuda. He told her that Bermuda skies were bluer even than those of the Mediterranean. He described the coral beach, the little pink and white cottages perched on rocky islands. He told her they would sail in silver-winged boats in the moonlight and play in the surf in the sun. And they would visit the harbor where pirates' treasure lies buried and Judith could pin hablscus blossoms in her hair.

The wedding, they decided, would take place in 10 days. The marriage would be at nine o'clock and two hours later they would sail. Judith agreed, with excitement in her eyes, that everything she needed to do could be accomplished in that time. But it would mean a busy week!

The subject of her trousseau arose.

"You'll need Fol-de-rols," Knight said. "Bermuda's an out-of-door place. Lots of linen and cotton sport stuff and fancy dresses for evenings. Let's be quite sensible. I'm going to open accounts for you in the morning but you'll want cash too. Of course the accounts will take care of the major purchases."

He handed her a check for $500.

"You're much too good to me," Judith whispered.

* * *

During the days that followed she shopped assiduously. Judith Cameron knew good things and how to buy them. It was a delight to her to pass by millinery salons where "our own reproductions" were being sold to buy a black hat and another in beige with the names of their famous Parisian creators demurely stitched in the lining. Those hats, which looked like nothing in particular as the saleswoman held them up for inspection, transformed Judith into a sophisticated, worldly young woman.

And Judith was style-wise. She did not need lessons to slant an Agnes turban at precisely the right line.

She bought a sleek and glowing black broadtail coat which seemed the utmost in elegance. She made this purchase only after consulting Arthur and hearing his reassurances that the tremendous price was not an extravagance. She bought a soft tweed wrap with voluminous collar for ship wear and a clinging velvety sort of mantle edged with ermine for formal evenings. The cloak was black, designed to wear over her most splendid frock. The gown was of satin, cut and molded to her very figure. The extreme lowness of the back was an amazing contrast to the naive, youthfully simple bodice in front. The long swaying skirt gave Judith dignity, and a single, spangled ornament added grace.

There were two other evening frocks, one sapphire and the other of orchid. Judith bought sports clothes in careful numbers, undergarments of cobwebby texture, negligees that were soft and lustrous, shoes, gloves and clever accessories. She adored every purchase and her account book was so methodical and exact that Arthur laughed at her.

"I though I was marrying a pretty wife," he told her, "not a mathematician."

"Couldn't a wife be both?"

"She could—and is!" he agreed emphatically.

* * *

Saturday morning on the tenth of December Judith Cameron and Arthur Knight were married in the chapel of St. Thomas'. It was the quietest, most religious of services. There were no attendants, no guests. Knight kissed his wife's lips devotedly, then gave her his arm.

"At last, dear!" he whispered.

Judith barely echoed his words: "At last!"

They were served breakfast in a hotel patronized by royalty both of Europe and Hollywood, but all Judith could do was nibble at her grapefruit. Arthur Knight sat feasting his eyes upon his bride.

Was it maidenly timidity which caused Judith to hold back a bit as she clung to her husband's arm?

Their luggage was on the boat. They took a cab and rode across town to the docks. It was like a swift dream. Presently Arthur and Judith were walking up a gang-plank, finding themselves on a beautiful big white liner. They stopped by the rail, laughing, and waving as everyone else did.

Strains of "The Star Spangled Banner" burst upon the air. Cheers rose. Hats and handkerchiefs began to wave.

"We're moving," Knight told the girl beside him. "Can you notice the motion?"

Judith nodded. She tried to cover her confusion and laugh gaily. Her head dipped and she looked up again, straight into the eyes of a slim youth with a mustache, a slouched cap pulled down on his forehead. He was standing on the docks staring at her defiantly.

Judith Knight reached for her handkerchief. It was a bad omen—weeping on her wedding day.

(To Be Continued)

The Big Gun is gone. 4-tf

Freckles and His Friends

Oscar Doesn't Forget!

By Blosser

Mom'n Pop

A Surprise Meeting

By Gowan