

# FARM SURVEYS SHOW VALUE OF FAMILY FOODS

Just at a time when farm families in particular and others as well are asked to grow and preserve the largest possible amount of their own food needs, comes a bulletin from Oregon State college which shows what has actually been done in this respect on representative Willamette valley farms.

While the survey on which the report is based was made several years ago, the facts discovered are still believed to have considerable value in showing the variation in food production and food preservation practices.

The study, conducted by the farm management department at OSC, included the gathering of actual facts and figures from 333 Willamette valley farms in nine counties. It was found that the average farm at the time the study was made produced for the use of the family \$370 worth of food, fuel, and housing. At city prices, and particularly at present cost levels, those "farm privileges" would be worth several times that much.

The survey also showed that the typical farm family in the Willamette valley produces for home use more milk and eggs than are included in a so-called liberal diet, although the amount of meat used on the farm is only about equal to the so-called low-cost adequate diet. Even the butter consumed on the average farm is below the suggested allowance.

Those who conducted the study concluded that even five years ago there was a need for large families especially to increase the production of food-stuffs for home use and to utilize efficiently the products already available. More effective methods of storing and preserving farm products, and particularly for keeping meat over extended periods, were found needed even before the war emergency emphasized this phase of the farm food supply.

More adequate diets for farm families are not only reflected in better health, but also in greater ability to produce the food and other products needed by the entire nation, the authors point out in this circular of information No. 289.

## Merrill

Mr. and Mrs. Levi McDonald have moved from Merrill to their attractive home at the junction of the Malin-Tulelake highway where they will spend the summer. Mr. and Mrs. McDonald are proprietors of the Lost River hotel.

Anton Suty is a patient at Hillside hospital where he submitted recently to an operation on a foot. A rummage sale is planned by the Library club for the potato harvest period when transient labor coming into the basin is in need of used clothing and bedding. Plans for the event were made at the May meeting, May 6. The club will disband during July and August but will meet socially a time or two during the vacation months. Mrs. Claud Moreland, president, presided. Refreshments were served by Mrs. Moreland and Mrs. E. E. Kilpatrick.

Mr. and Mrs. E. A. McCollum and daughter Janice fished over the weekend at Odell lake. They found the weather cold and fishing poor. Howard C. Bradbury, also of the Merrill garage, went to the lake Sunday. Mrs. Bradbury and daughters, Julia Belle and Iris Faye, attended the breakfast at the Willard hotel Sunday for Daughters of Job. Children in the Roy F. Beasley family are suffering from measles.

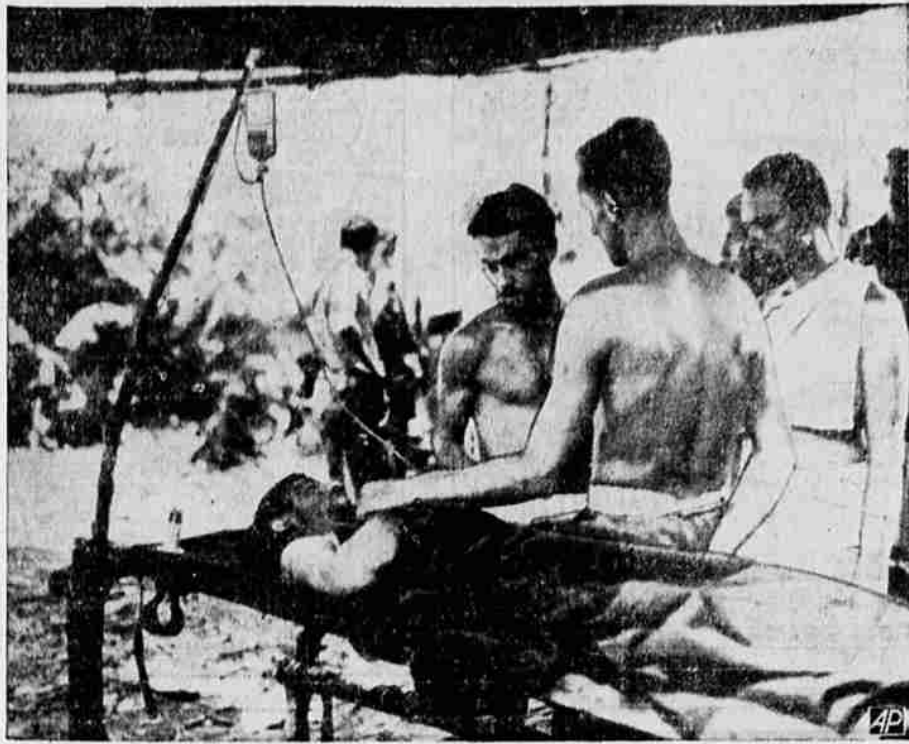
PCF Pinkney Beasley, son of Mr. and Mrs. R. F. Beasley, has completed his basic training at Santa Ana air field and at Fresno and has been transferred to Amarillo, Tex., where he is training as a mechanic in the air corps. A head injury suffered when he was a student in the grade school at Merrill prevented him from training for air service. Although physicians in Portland passed him in physical tests, others believed the strain of flying might be detrimental to his health. Young Beasley was struck on the head with a discus during a track meet.

Edna Beasley, a daughter in the R. F. Beasley family, will complete her nurse's training at Good Samaritan hospital, Portland, May 31, receiving her cap at graduation ceremonies. She entered training last September.

**ORANGES ARE GREEN**  
Ripeness of an orange is not determined by its color. Navel oranges do not color up when ripe and have to be colored orange because of public prejudice against buying green oranges.

Always read the classified ads.

## Life Blood From a Bottle on the New Guinea Front



From a bottle hung on a stick, Clayton Mitchell of Wyandotte, Mich., (mustache), and Major William Garlick of Baltimore (back to camera) administered blood plasma to a wounded soldier—life blood, soldiers call it. The scene is in New Guinea.

## Weekly Market Trends

(Editor's Note: The following market information is supplied from material obtained from the government leased wire in the office of the extension economist at Oregon State college. The material, in the form of a weekly summary of trends in the livestock markets, is not intended to replace spot day by day market reports.)

### CATTLE MARKETS

Only 800 head of cattle were offered at North Portland Monday, when trading opened fairly active but developed a slow tone on fed steers. Medium to good fed steers brought mostly \$15 to \$16, with a few of the best going as high as \$16.50. This compared with a high of \$17 last week. Trading on steers in San Francisco was slow the first of the week, although a top of \$16.75 was reached on choice 1270-pound Idaho steers. One lot of medium grass steers brought \$15 to \$15.35. In Chicago only a few steers sold above \$17, although a top of \$17.50 was paid on best heavy steers.

Eastern cattle markets have been showing very little change, partly because of light offerings. Market supplies at the 12 large markets of the east since mid-April have been around 185,000 head, compared with 220,000 for approximately the same period last year. Along the Pacific coast exceptionally light and inadequate supplies of beef have been available to meet the retail demand.

**SHEEP and LAMB MARKETS**  
Of the 1700 head of sheep and lambs arriving at North Portland over the weekend, exactly half were offered for local trading Monday. Good to choice spring lambs brought \$15.25 to \$15.50, with good to choice fed shorn lambs selling at \$15. Spring lambs at San Francisco topped at \$15.75, although choice kinds were scarce. A top of \$16.15 was reached at Chicago for strictly choice, closely sorted, fed western woolled lambs, though the general run of good to choice woolled from 90 to 108 pound lambs brought around \$15.50.

Top prices on spring lambs at North Portland declined about 50 cents last week, except for lower grades, which stayed about steady. The supplies at the last few weeks have been running about half the offerings of a year earlier. Market supplies are more plentiful at eastern markets, resulting in a faster decline in price.

**HOG MARKETS**  
Hog supplies at North Portland continued to be nearly normal compared with previous years as 2000 head were available locally on Monday. Even so, trading was active, with prices up as much as 50 cents compared with last Friday. Assorted carloads of good to choice hogs brought \$15.25, up about 10 cents compared with a week ago. Good to choice feeder pigs were \$17. At San Francisco the market declined about 15 cents compared with last week's close, with some Oregon butchers reaching an extreme top of \$15.35. At Chicago the top was only \$14.60, with most sales slightly below that.

The corn-hog ratio, based on Chicago prices, showed a slight

decline the latter part of April but was still favorable to the producer.

### WOOL MARKETS

Heavy orders for army goods, including such numbers as nearly nine million O. D. flannel shirts, stimulated the wool market to a slight extent last week, although the response was not outstanding. Offerings of controlled territory wools were made at ceiling prices, but no actual sales were reported.

The Commodity Credit corporation has now been designated as the sole buyer of the 1943 clip. The corporation has asked that producers do not mix off-type wools with the regular wools when preparing for market. If these are bagged separately, the producer will avoid the one per cent discount which is made against entire lots of wool whenever the off-type is included with the regular wool.

## Four-H News

### THE CLICKING KNITTING NEEDLES

The closing meeting of the 4-H Club Clicking Knitting Needles was held April 27. Delicious refreshments were served and interesting games played. We thoroughly enjoyed ourselves and are all hoping to belong to 4-H again next year.

Achievement Day was held May 3 at Malin and prizes were awarded to Madeline Shreiner second prize, Ruth Edwards, first place. In the second group was Mary Ruth Bay second place and Dorothy Loosley first place. Pins and cards were awarded to the different girls and boys in knitting that had earned them. The club sang "There's a Long, Long Trail Awaiting" and that finished the 4-H Knitting club part of the Achievement Day program.

A meeting was held April 20. We had the minutes of the last meeting, the roll call and a song and yell by our yell leader, Mary Ruth Bay. Then old and new business. We practiced our song "The Club Trail" which we planned to sing Achievement Day. The meeting was then adjourned and we knitted on our projects.

The meeting was called to order April 13, by our president, Madeline Schreiner. We had the club pledge and a song and yell by our leader. Then he had old business and new. A suggestion was made by our club leader, Miss Dolenz, that we sing the song "The Club Trail" at the Achievement Day.

**MERCHANT MARINE CADETS**  
The United States Merchant Marine Cadet corps has just celebrated its 50th birthday. Its complement has increased from 445 to 5200. Two thousand four hundred and ten cadets have been in training during the past 14 months, 993 at schools and 1417 aboard merchant vessels. Of the 238 cadet-midshipmen who served on ships sunk by enemy action, 63 were killed.

## SUPER CREAMED ICE CREAM STORE

1130 Main St.

will be closed for a few days for redecorating.

WILL OPEN FRIDAY, MAY 14TH

## PLANTING OF POTATOES AT PEAK IN AREA

With the planting program now at its peak, seed potatoes are going into the fertile soil of the Klamath basin from one end of the irrigated district to the other.

Planting of both white rose and russets is in full swing. It's the biggest planting operation in the history of the basin, with approximately 23,000 acres assigned to potato growing here in the "food for fighting" program. Labor shortage has not been serious during the planting period, due in no small part to the efforts of the women of the basin. Women have pitched in to help out in cutting and treating the seed spuds on farms throughout the area, and County Agent C. A. Henderson said today they were doing a first class job.

The labor problem, however, is expected to get increasingly serious as the season advances, and will be especially acute at harvest time.

Most of the potatoes left on local markets from the 1942 crop are pretty poor stuff. Heavy influx of 1943 potatoes is not expected until spuds from the Shafter crop reaches this area about the middle of May. This is about a month later than the Shafter arrivals, the crop there being late due to the cold spring.

Reports indicate there is a considerable re-planting of spuds in potato districts throughout the nation, due to cold spells in the spring.

Farmers here, wise to false springs, have withheld planting as usual until late April and early May. The ground is fairly wet for this period, but planting is only a week or so behind normal.

## Red Cross Notes

**Poe Valley**  
A pie social was held at the hall here one evening recently. Congratulations are extended to Mr. and Mrs. Ernest Breithaupt on the birth of a son, also to Mr. and Mrs. Forest Breithaupt on their recent marriage. The Benedict and Moore families are helping Chet Barton with preparing his potatoes for planting.

Ray Holmer is planting some potatoes on Clarence Webber's ranch this spring.

Word was received here from Delbert Pruitt, stationed in the Solomons, that he is now a sergeant.

Lorenzo Nolghouser is in a Klamath Falls hospital suffering from a severe back injury which he received when a horse bucked with him at his home ranch here.

Ed Truelove of Klamath Falls and Johnny Crissen of Summers Lane were business callers here Thursday.

Merle Webber is home on a few days' furlough from an army training camp in Mississippi. He is a truck driver.

Pauline Roberts was a caller in Klamath Falls from here Thursday.

Mrs. Ruby Kester went to Seattle, Wash., recently to see her sister, Peggy, who is seriously ill in a hospital.

Mr. and Mrs. Earl Reynolds are now living on the Ray Anderson ranch near Harpold dam.

Mr. and Mrs. Emil Wells and Mr. and Mrs. Hallie Haines were shoppers in Klamath Falls from here Monday.

Chet Barton is having his potatoes cut for seeding this week. Warren Roberts is helping Emil Wells with some spring work.

**ARDENT VEGETARIAN**  
SAN FRANCISCO, (AP)—Taxi Driver Richard Midson slowed down for an intersection.

His passenger, a woman wearing a fur coat, jumped out, ran across the street to a parked vegetable truck, climbed in and drove off.

The truck was found several blocks away—minus driver and some vegetables.

## 'Rock's' Fighting Spirit Goes to War



Here goes one ship that should deliver the goods through the enemy's lines—the new Liberty ship, S. S. Knute Rockne. Named for Notre Dame's famed football coach, the vessel is "champagned" on its way at the Kaiser Richmond, Calif. yard by Joan Shaw, daughter of Grif Mentor Buck Shaw, former Rockne pupil.

## Victory Garden Should Be Timed for Continuous Crop

Prepared by the U. S. Department of Agriculture for NEA Service

In order for the Victory gardener to get the maximum results from his undertaking, and to make the best possible contribution to our wartime food program, the planting schedule should be arranged to give a continuous supply of vegetables as long as the climate of the locality permits.

It is obvious that if home-grown vegetables add to the nutritional value of the family diet during one part of the spring or summer, they will be of value as long as available. And protective, health-promoting foods are essential the year around.

### QUANTITY IS BIG NEED

Furthermore, by keeping the supply continuous from spring through the entire season until freezing weather cuts off further growth, rather than planting and harvesting a single crop, the

quantity produced may be increased to a great extent. And quantity of food is something this nation now needs. Secretary of Agriculture Claude R. Wickard, the national food administrator, has said that we simply can't have too much food—that it will play a vital role in winning the war and help straighten things out in a just peace afterward.

Victory gardeners should guard against planting so much of one vegetable at a single planting that it will result in surplus and waste. The plantings should be planned, in accordance with what can be grown successfully in your locality at various periods of the season, to have enough of the nutritious vegetables your family likes coming at carefully spaced intervals. This will keep fresh vegetables on your table without waste, and will avoid gaps during which nothing can be harvested from the garden.

Any surplus should be canned or otherwise preserved for later use.

### PLANNED PLANTING

Although some vegetables are suited to planting at intervals over a long period to furnish a continuous supply, others are suited to such a narrow range of changing season that successive plantings are not recommended. This means that some vegetables, or varieties of one kind, must be depended on to a great extent to keep the garden producing all the time. However, single plantings of lima beans, some pole beans, chard, and tomatoes—and, in the south, of fall collards, kale, spinach and turnips—remain in a usable stage in the garden for a considerable time.

It should be understood, of course, that successful gardening—and attainment of the goal of a continuous supply of fresh vegetables—requires continuous work and planning and faithful attention to the investment you make in fertilizer, seed, time and effort.

**AMERICAN SWEET TOOTH**  
The candy industry in normal times annually uses \$27,000,000 worth of fruits and nuts, \$15,000,000 worth of dairy products and \$150,000,000 worth of other agricultural products.

If it's a "frozen" article you need, advertise for a used one in the classified.

### Protecting the Home Front



### Home Keeper Plan

Insurance Protection Tailored to the Growing Family

(Example with \$10,000 policy)

1. Pays \$2,000 and up to clean up family debts.
2. Pays \$100 a month while children are dependent.
3. Pays \$10,000 after children are grown.
4. "Fills Out" Social Security benefits.

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