

Self Employed Farmers To Be Eligible For Social Security Insurance In '57

Most self-employed farmers and ranchers will not establish eligibility for insurance benefits under the social security law until they make income tax declaration in January 1957, reports Manning Becker, Oregon State College farm management specialist.

It is possible, however, for farmers to become eligible in 1956 if they have earned as much as \$400 from farming in each of the calendar years 1955 and 1956. But along with this goes responsibility to report earnings from farming and to pay the three per cent social security tax not later than April 15, 1956. The social security administration has suggested payments be made early as possible.

Becker believes most farmers will normally establish their eligibility next January when they report total earnings for 1956. Where conditions warrant, retroactive insurance benefit payments will be made from the time the person became eligible.

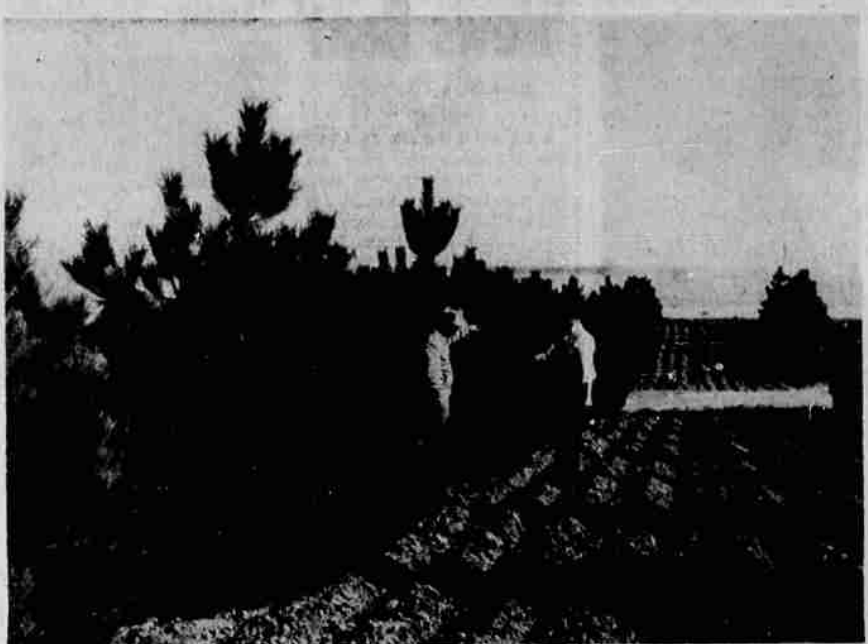
The form for making a report and remitting the required tax for social security insurance (Schedule SE) comes with the federal income tax return, Form 1040. If your net

earnings from farming were as much as \$400 in 1955, you are obliged to fill out and file this return and pay the social security tax, according to Becker, even if you do not owe any federal income tax for 1955.

Older farmers — those 65 or over — can retire after March 1956 and get monthly old-age insurance payments if they have met the earnings requirements and paid their tax. Other farmers, regardless of age, will acquire family protection in the form of monthly payments to surviving dependents in the event of their death, provided they meet the same requirements.

In either case, the payment of the social security tax must accompany the income tax declaration or return, Becker emphasizes. This responsibility is required by law.

Further information on social security taxes may be obtained from internal revenue service offices. Information about benefits may be obtained from social security district offices. If you don't know where these offices are, your postmaster can tell you, says Becker.



THIS PLANTING of Austrian Pine at the Moro Experiment State was set up in 1946 as a dry-land windbreak by experimenters of the Soil Conservation Service. According to John Berg of the Klamath SCS office, climatic conditions at the Moro station are similar to those found in the Klamath Basin, and farmers desiring to plant a windbreak should order planting stock now. He said a limited amount of trial planting stock would be available through the three soil conservation districts in the county, and further information may be obtained from conservationists attached to the districts.

Irradiated Food Tests Being Carried On By OSC

Wide variations in flavor, appearance and texture of different foods treated with radioactive materials have been reported by an Oregon State College food technologist, who urges large-scale tests to determine how well irradiated foods will be liked and accepted by consumers.

Dr. H. W. Schultz, head of food technology at Oregon State, points out that ionizing treatments hold tremendous possibilities for preserving foods without refrigeration and for ridding foods of parasites. It is still impossible to say, however, whether the flavor and "looks" changes that come with treatment of many foods will make them "unacceptable" to consumers, Schultz continued. Research is needed to clarify these points.

"Some foods, such as milk and cheese, bananas, orange juice, and certain cured meat products such as frankfurters have become notorious examples of products of undesirable flavors when irradiated," the OSC food processing expert said.

On the other side of the picture, sausages, bacon, green beans, beef liver, broccoli, brussel sprouts, carrots, chicken, codfish cakes, pork and pork sausage rate "good" on the appraisal chart.

Many meats—which are among the key foods under study—show promise, Schultz said. It appears that irradiation of meat may cause no greater flavor changes than those produced in some foods in canning or freezing, he reported.

Raw meat generally is "very slightly browned" on the outer sur-

faces when given ionizing treatments, Schultz found, but when cooked "there is no discernible effect." Texture sometimes is changed. Ground beef takes on a "crumbly" texture when irradiated at high dosages and beefsteak texture is described as "softened."

A panel of trained taste testers rated the irradiated meats "different" than non-irradiated, Schultz said, but it is not known to what extent this difference will influence consumer acceptance of the meats.

No changes in flavor or texture have been reported with bread but a "light straw" color resulted from the ionizing treatment. Potatoes have been found to develop an "off flavor" and brownish color. Eggs give a stale appearance.

The three major areas for which ionizing radiations might be considered for foods, according to Schultz, are: (1) for preservation by total sterilization using relatively large dosages of radioactive treatment where smaller dosages are used to cut the microbial population and extend storage life; and (2) for destroying parasites in food products using still smaller dosages.

OSC has an extensive program of research underway at present on meats. Heading up these studies are Robert F. Cain, E. C. Bubl and H. C. Nordan. Findings to date show ionizing treatments might make it possible to keep meats for long periods without refrigeration.

In the studies, raw meats are canned and then sent to Arco, Idaho, for immersion in canals where radioactive rods are "cooled." Other foods are treated in a similar fashion.

Foresters In Oregon Jobs

OREGON STATE COLLEGE — More than half of the 1,411 graduates in forestry from Oregon State College during the past 50 years are now at work on forestry jobs in Oregon; a school of forestry alumni record reveals.

The report shows 722 graduates in Oregon forest industries and public agencies.

Outside Oregon, graduates can be found in 32 other states. California has attracted the greatest number, 177. The Washington total is 81 and Idaho, 23.

Fourteen are on forestry jobs in Canada and in Alaska; 12 are in Asia; 6 in South America; 4 in Europe; and 3 in Africa. Seventy-eight are in the armed forces, almost all of them graduates within the past three or four years.

Sixty-five graduates have died. The tabulation was made by forestry professors in preparation for observance of "Fifty Years of Forestry at OSC" on March 3. The all-day program will mark the fiftieth year that degree-granting work in forestry has been offered at OSC. Instruction in forestry dates back to 1892, however.

Agricultural Chemists Trace 2-4-D Death Route

Using radioactive carbon dioxide as a tracer, two Oregon State College agricultural chemists have mapped out a pathway through which 2-4-D kills plants.

W. C. Fang and Joseph Butts report that 2-4-D slows the transportation of sulfates and phosphates within plants. These two chemicals are essential ingredients for plant life.

The exact pattern of the slow down hasn't been discovered as yet. But it has been shown that the effect is a strangulation of the plant's ability to convert sugars and other "raw" materials into higher forms of energy and proteins necessary for plant life.

The two men also studied other physical and chemical plant functions to find if they are affected by the 2-4-D. They found that photosynthesis—the conversion of carbon dioxide and water into starch—was affected, but the uptake of nutrients from the soil was left undisturbed.

Some hint as to the form the strangulation pattern may take is revealed in research being carried on by a group headed by LeMar F. Remmert, another OSC agricultural chemist. This group has been studying the effects of 2-4-D on the complex chemical reactions that take place inside individual plant cells.

So far, they have found that at least one of the soluble enzymes (proteins that help chemical change take place within the cell) is prevented from doing its normal job by the 2-4-D. The job now facing the scientists is to find out exactly which enzyme or enzymes are affected so methods can be worked

out to control the strangulation effect more precisely and efficiently.

This type of research aims at a better understanding of "how" herbicides kill plants. Once this is known, it may be possible to develop chemicals that will do a better job of killing weeds, the researchers point out.

Mint Crop In Oregon On Increase

Growing interest in mint production in scattered areas of Oregon gives a statewide flavor to the seventh annual meeting of the Oregon Essential Oil Growers' League, January 19 and 20, at Oregon State College.

New plantings in Jefferson and Josephine counties, along with expansion in the Willamette Valley and the Hermiston and Ontario areas, gave more than a 10 per cent acreage increase in Oregon last year, according to C. E. Horner, OSC plant pathologist and league secretary. Optimism was sparked by the highest mint oil prices in recent years.

A highlight of this year's conference, says Horner, is an encouraging report on chemical weed control to reduce costly and time-consuming weeding of mint fields. Research trials by Daye Chicote and William Furtick, OSC agronomists, indicate excellent weed control with new chemicals—the first found that control a wide variety of weeds without damaging mint plants.

Also of major interest will be a report on control of mint rust, the most destructive mint disease in Oregon. Leo Campbell of the Western Washington experiment station, Puyallup, will give research findings of early spring application of a weed control chemical to kill overwintering rust spores. A "bonus" from the treatment is about six weeks' control of annual weeds.

Horner will discuss the disease situation in Oregon with special emphasis on rust-resistant mint varieties now under test by the college. Yield, oil flavor, rust resistance and general adaptability of the varieties in Oregon will be included in the progress report. Growers will have an opportunity to compare oil samples from the new varieties with the present standard variety.

Other speakers include T. L. Jackson, OSC soils scientist, who will report fertilizer experiments with mint; M. D. Thomas, OSC agricultural economist, market outlook; Harold F. Hollands, OSC agricultural economist, "Agriculture—Before and After;" and Sam Leman, chemist for a Midwest mint oil company.

"Better Eggs" Bulletin Published By Extension Unit Shows New Methods

Three major steps for maintaining high quality in Oregon-produced eggs are discussed in a new bulletin, "Better Eggs," published by Oregon State College extension service. Copies are available on request from county extension agents or the OSC bulletin clerk.

Better egg quality through breeding, feeding, and care of eggs is outlined by author Noel Bennon, OSC extension poultry specialist. Egg quality is inherited and any marked or permanent improvement will have to be brought about by selective breeding, says the specialist. Some progress may be made through selection of hatching eggs, but much faster progress can be made through breeding for quality, he explains.

In general, the type of ration that will give good production will produce eggs of good quality. Yolk color is influenced by the amount of green feeds and yellow corn in the ration. But the amount of thick and thin albumen an egg contains at the time is laid is an inherited characteristic and is not influenced by feed, Bennon says. Thin-shelled eggs may be caused by lack of minerals, lack of vitamin D, improper balance of these ingredients, and high temperatures.

Confinement of the laying flock, clean nests, and egg-gathering three to four times daily are among management practices recommended in the bulletin. Eggs should be held in a farm storage room at a temperature range of 40 to 60 degrees with humidity above 80 per cent, according to the specialist. He recommends eggs be marketed at least twice a week during warm weather.

In addition to detailed discussions on breeding, feeding, and management, the 16-page bulletin tells how to construct a farm egg storage room. Also included in the bulletin are colored pictures showing the United States standards for quality of different egg grades and a description of each grade.

OSC Biochemist Goes To Iran

OREGON STATE COLLEGE — An Oregon State College biochemist has been named leader of a special five-man U.S. nutrition survey team to Iran.

Dr. Joseph S. Butts, head of agricultural chemistry at OSC, will leave Washington, D.C. January 20 for the three-month assignment. The trip is a joint project of the departments of state, agriculture, defense, and health, education and welfare. A similar team to Pakistan will leave at the same time.

The team will survey nutritional requirements and deficiencies throughout Iran and make recommendations for improving conditions within the framework of the resources and food supplies of the country. A medical doctor, two biochemists, and two laboratory technicians selected from across the country will make up the team.

4-H Leaders To Hold Convention

Four hundred volunteer adult 4-H leaders and county extension agents from Oregon will be at Oregon State College January 25, 26 and 27 for the annual 4-H leaders conference. Burton Hutton, state 4-H leader, has announced.

How to develop a specialized training program for volunteer 4-H leaders will be the main item at the three-day meeting. Increasing club enrollments, up 4 per cent last year, have made it necessary to plan more effective leader training, Hutton explains.

"The volunteer leaders have an important part in the planning of the 4-H Club program," says Hutton. "Exchange of ideas now in use as well as the study of a new plan to service the 4-H club leaders will be emphasized at this year's conference."

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Poultry Price Now Lowest

Stock up now on roasters and fryers, advise marketing specialists at Oregon State College. An almost all-time low is here in the price of poultry, according to Zelma Reigle, consumer education specialist at OSC.

"Chickens bought now and frozen will be good for frying for picnics next summer. When retail prices may be as much as \$5 to 10 cents a pound higher," says Miss Reigle. Homemakers can save money, too, by buying larger fryers which average about three pounds dressed weight.

Retail prices on pan-ready fryers are around 49 cents a pound, according to Charles Fischer, poultry marketing specialist. They will probably hold near this level for the next two weeks.

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Picture above is Lee McFarland who has taken a position with Pacific Supply Co-Op in Klamath Falls as head of the chemical and fertilizer department. McFarland is a graduate of the school of agriculture of Oregon State College and has recently been affiliated with the Chipman Chemical Co. in Bend. His experience in the fertilization problem will aid in the increase of field service to be offered by the Co-Op here in the basin. Lee cordially invites all of the farmers in the basin to call 4411 or 71931 in Tulelake so he can come out and personally talkabout your fertilizer and chemical needs.