

Pesticide Checks in Modern Farming Assure Consumers Safe Food Supply

Americans enjoy the most plentiful, cleanest and best food in the world, thanks to modern agricultural advances. New technology, including the use of pesticides, has increased both farm production and efficiency, points out R. W. Every, Oregon State university extension entomologist.

The proper use of pesticides gives today's farmer a fighting chance in his war against crop-destroying insects. At the same time, government and industry together have set up more than adequate safeguards to give consumers a safe food supply, Every emphasized.

Because of these safeguards, consumers can purchase fruits

and vegetables without worry about damaging chemical residues, the specialist continued. If a pesticide leaves a high amount of residue on the fresh produce, it can't be used.

Chemicals Thoroughly Checked

All pesticides are thoroughly screened by chemical companies, agricultural experiment stations and U.S. Department of Agriculture workers before they are released to growers, he noted. The chemical is checked not only for its effectiveness against insects but also watched for residues left on the raw agricultural commodity and for any off-flavor which might result from its use.

The U.S. Food and Drug administration establishes tolerance levels which are safe for human consumption. These tolerances limit the amount of residue which can remain on the product. Every explained. Some chemicals, by their very nature, leave no residues.

Tolerance Levels Established

The tolerance levels are set after exhaustive tests on animals which are watched closely for any sign that the new pesticides might be responsible for carcinogenic or "cancer-producing" effects. If these, or any other unusual occurrences appear, a tolerance of "zero" is automatically set, which means the chemical cannot be used if there is a possibility of residue appearing on the raw commodity, he explained.

Even after a pesticide is cleared for use, state and federal agencies continue to test it. Every said. Food and Drug administration field inspectors are on the alert for any misuse by taking frequent crop samples which are checked for residues. If excess residue is found on a crop, it is subject to seizure.

Processors Keep Residues Low

Even with state and federal regulations, Every believes that the activities of processors and food buyers are of the greatest importance in keeping residues at low levels. They do this not only to protect the public interest, but also because of their pride in producing quality products and to avoid bad publicity which results if a crop is seized by federal or state inspectors.

The importance which processors attach to the purity of product is reflected in grower contracts in which the farmer agrees upon penalty of non-acceptance of his crop to use only those pesticides for which tolerances have been granted or which leave no residue, Every said.

Even further action is taken in the consumer's interest after the crop leaves the field, Every explained. Fruits and vegetables are thoroughly washed before they are processed.

Those bound for the fresh market are washed and the outer leaves removed, which makes not only a more attractive display, but a safe one as well, he stressed. Home gardeners would be wise to take these same precautions, he added.

Zerbel Adds 'Copter For Area Crop Service

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for any grower desiring it through the rest of the season. And if demand is sufficient, he will bring others into the area.

He said that as heavy as the crops were in this area that he expected helicopters to eventually replace planes for all spraying.

Zerbel, who operates from both Nyssa and Adrian airports, said the helicopter would be available for rescue work.

ADRIAN GRADUATES PLAN SATURDAY HAMBURGER FRY

Members of Adrian high school graduating class of 1959 are planning a hamburger fry and watermelon feed at 7 o'clock Saturday evening on the high school lawn, according to Rex Langley.

Class and faculty members attending are asked to take hamburger and buns sufficient for their own families.

Retail Egg Producers and Dealers Told To Apply Immediately for '62 Permits

This is a case of the eggs, not the chickens, coming home to roost.

At least egg producers and dealers who sell eggs at retail in Oregon are being advised they should apply immediately for their 1962-63 permits.

If they don't, the state department of agriculture will tag all eggs they sell in the retail trade and order them returned to the dealers or producers. Retail

Develop Amphibious Craft

A. J. Higgins, a New Orleans boat builder, and the Marines developed the forerunner of all amphibious landing craft.

The first recorded history of Marines being organized as a combat force is attributed to the Phoenicians, five centuries before the Christian era.

NYSSA CLASS OF 1952 PLANS WEEKEND REUNION

Members of Nyssa high school graduating class of 1952 are planning a reunion this weekend, Aug. 18-19. The reunion will get under way at 7:30 Saturday evening with a banquet in the school cafeteria. Following dinner, the group will go to the Nyssa pool at 9:30 for a swimming party.

Class members and their families will gather Sunday at noon in Nyssa south park for a picnic.

DR. ALBERT A. BARINAGA, D.D.S. announces the opening of his office for the GENERAL PRACTICE OF DENTISTRY in association with DR. LOUIS F. BARINAGA at 286 S.W. Fourth Street Ontario, Oregon Office Hours by Appointment Phone 389-6362

Farms, Ranches Ship 133,000 Cattle To California Marts

About 133,000 cattle were moved directly from Oregon farms and ranches to California markets last year, with an estimated 20,000 or 15 percent of the total moving directly to slaughter plants in that state.

These figures are based on brand inspection compilations of the Oregon department of agriculture at Salem. They do not include movement from Oregon auction yards to California.

Klamath county supplied almost half (60,364) the total of the movement from Oregon to California.

Next highest shipper was Lake county, more than 25,000; and not far behind was Harney county with almost 20,500.

Other counties which contributed to the neighboring market were (figured to nearest hundred): Crook, 6700; Jackson, 5300; Grant, 4800; Deschutes, 4100; Douglas, 1500; Jefferson, 1500; Coos, 1400; Curry, 900; Josephine, 600.

Heaviest movement south was in November and October and lightest in May and July.

In a complementary study of brand inspections, the department says more than 511,000 Oregon cattle were brand inspected at auction markets in the state last year. On this tabulation, Malheur county had a wide lead with more than 115,000 head. The next three were Multnomah, 74,300; Klamath, 41,600; Jackson, 41,300.

Other counties in descending order were Umatilla, Union and Baker—all above 30,000 head—Deschutes, Jefferson, Benton, Douglas, Wallowa, Lane, Yamhill, Wasco, Coos, Marion, Linn, Tillamook, Hood River and Washington.

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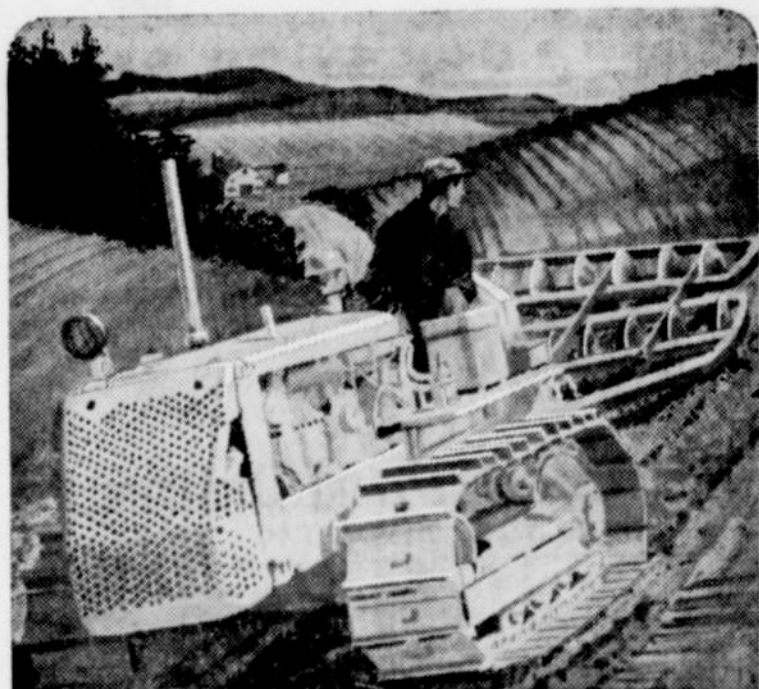
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