

## WESTERN OREGON BARLEY

Which farmers Can Make Great Big Profits—What a Spe-  
Government Agent Says Can Be Done in Oregon—Enterpris-  
Salem Farmer Who Has Proven What Can Be Done On This

every reason to believe  
best of brewers' barley  
in the Willamette val-  
not any more a ques-  
for a successful demon-  
made near Salem this

the early part of 1907  
an enterprising farmer  
on rural route No. 2  
secured 30 bushels of  
best brewers barley that  
had. He was able to get  
the Salem Brewery asso-  
had it sent to them  
auke, Wis. The Lytle-  
Malt company were the  
and took special care to  
they considered the best  
had. Mr. Bloom sowed  
bushels on his farm and  
per time harvested his

of the barley raised was  
by the Salem Brewery  
to the Lytle-Stoppenbach  
who pronounced it the  
of choice brewers barley.  
expects to put in about  
of barley next season and  
y sold a considerable  
seed to his neighbors at a

able of seed has more than  
original expense in send-  
barley from the east. He  
about 50 bushels of seed  
Samples of same can be  
the rooms of the Salem  
trade.

ing is the report of a spec-  
ment agent on this very  
subject.

the Work With the U. S.  
ment of Agriculture With  
Brewing Barleys.

P. Norgard, special agent,  
Wis.

barley of the barley markets  
raising areas of the Uni-  
are in a singular chaotic  
condition. Not a single  
of barley is in general cul-  
today.

terms Manchuria, Scotch,  
and Chevalier, though  
them represent comparative-  
yields, are nevertheless  
ures of several, distinct bo-  
varieties or races which dif-  
or less from each other in  
oid, maturing, malting and  
qualities.

the first glance this does not  
to the farmer as affecting  
ously. He applies the old  
at which has kept the scrub  
along on our farms and adv-  
vaying it alone. Looked at in  
tion to the market and the  
who sets the standards for  
arket, the question appears  
more serious. It is found that  
riety in the mixture has its  
riod of germination, one ker-  
rearing four days to develop  
as the malster requires, while  
requires eight days. At  
er time the malster discon-  
the germination he will have  
of his malt either germinating  
or not far enough. In either  
there is a serious loss of the  
qualities sought for in the  
Molds, bad flavor and innu-  
other serious evils also fol-  
on the condition. The general  
have show within the last  
ears that this mixture is de-  
condition of barleys is in-  
rather than decreasing, de-  
the efforts which have been  
by a few of our agricultural  
ers.

is, therefore, ample room  
better barley on our market  
very definite demand backed  
liberal price has arisen for an  
ed barley. As an instance of  
it may be cited that the last  
ears the Pabst Brewing com-  
of Milwaukee, has paid seventy  
for a superior barley obtained  
Montana, while the highest  
et price for common barley has  
50 cents per bushel.

the purpose in the co-opera-  
work between the depart-  
griculture and the Wisconsin  
ment station to obtain and  
in the hands of the farmers of  
barley areas of the United States  
Wisconsin in particular, a barley  
will command this high price  
markets of the United States.  
only is there a need of bettering  
products going into our own  
ats, but also those going into  
ean markets. According to

consular reports, our barleys are de-  
manding a price far below the mar-  
ket price of the best Bavarian and  
Bohemian barleys in Europe. The  
cost of freight per bushel from New  
York to Hamburg, Germany, is only  
about 9 cents, while the prices paid  
for good malting barley in Bavaria  
are 20 to 40 cents per bushel higher  
than those in America. Recent laws  
in England requiring the use of pure  
malt is opening that market to a  
good quality of barley. It is, there-  
fore, time for us to better ourselves  
and place on these markets a barley  
which will have a reputation and  
will capture and hold these markets  
for us.

The utter annihilation of the barley  
industry on the small farms in the  
east by the great level fertile  
grain acres of the west where the  
use of improved machinery is possi-  
ble, indicate to us the possibility,  
almost certainty, that given an  
equally good variety of grain these  
same grain areas can successfully  
compete with the small farms of  
Europe with their primitive methods  
even with the necessary disadvan-  
tage of transportation.

It is for us to find the evils with  
our present barleys and remedy  
them.

Reports from Europe agree with  
the same from malsters and brewers  
in America regarding the lack of  
uniformity in germination and other  
evils consequent upon the serious  
mixture of our present barleys. We  
believe, therefore, that the remedy  
lies in the introduction of pure races  
of superior brewing barleys into the  
barley areas of the United States.

We propose, therefore, to attack  
the problem by the following lines  
of work:

1. The importation of pure races of barley.
2. The breeding of pure races of barley.
3. The testing of pure races of barley for yield and malting.
4. The establishment of large barley centers for each variety.
5. Dissemination of information on culture and care.

By pure races of pedigreed barley  
we mean such as originated from a  
single seed and has passed through  
a rigorous course of selection. We  
propose to carry on our breeding  
work here at this station, along two  
definite lines; first, by line breed-  
ing, and second, by hybridization.  
The process of line breeding which  
we intend to carry out is that first  
carried out in this country by Prof.  
W. M. Hays, assistant secretary of  
agriculture, while he was agronomist  
at the Minnesota station. It consists  
of growing the progeny of a single  
seed, and weeding out carefully each  
year the poorer plants while the  
strongest and most desirable plants  
are retained. Thus within five or  
six years sufficient seed of a super-  
ior quality can be secured to sow  
one-twentieth of an acre.

The process of hybridization con-  
sists in fertilizing one flower with  
pollen from another, thus by select-  
ing two plants which have each de-  
sirable qualities we are able to com-  
bine the two and produce a stronger  
and more desirable progeny.

We propose thus to work toward  
the ideal of securing after a few  
years some desirable variety.

Professor Moore has been at work  
the past six years and, as a result,  
has now the only pedigree barleys  
produced in the state. During these  
years he has been steadily but quite-  
ly working and has now sufficient  
pedigreed seed for four varieties to  
sow one-tenth acre of each the com-  
ing summer. These varieties are  
Oderbrucker, Manchuria, Golden  
Queen and Silver King. These quan-  
tities are somewhat small as yet  
when we consider stocking the whole  
United States or even the state of  
Wisconsin with them, and the pros-  
pect of accomplishing the same with  
varieties still to be produced is still  
farther in the distance.

We have, however, learned of a  
great work which has been done in  
Sweden by Dr. Atterberg and his  
successor, Dr. Hjalmar Nilson of  
Svaloff, Sweden. These men have  
now available and in circulation in  
Sweden a number of choice varieties  
of pedigreed barleys. The United  
States department of agriculture in-  
tends to make use of these varieties  
in its work with barleys and as a  
consequence we have now at Wash-  
ington 2200 pounds of each of seven

varieties of pedigreed barleys with  
which we are ready to begin work.  
These barleys we intend to test thor-  
oughly in the barley areas of the  
United States, making a careful  
study of their yields, plant charac-  
teristics and adaptability to the  
varying environments of soil and  
climate found throughout our coun-  
try, for we find that grains change  
materially under changes of environ-  
ment.

With this in view, we have during  
the past few months arranged to test  
these seven varieties at 35 places  
throughout the United States. These  
experiments are placed so that we  
have the widest possible variation of  
latitude without change of longi-  
tude. We have, for instance, one or  
more experiments in each of the  
states extending from Texas on the  
south to the northern boundary of  
North Dakota on the north. We  
have also a series of experiments ex-



DR. WALTER R. GILLETTE.  
Ex-vice president of the Mutual Life  
Insurance company, who was convict-  
ed of perjury by a New York jury.  
It was charged that he had testified  
falsely about the company's "yellow  
dog" fund.

tending from Washington, D. C., to  
California. These experiments will  
be visited during the growing sea-  
son and a careful study made of the  
yield and characteristics. Similar  
tests from year to year with com-  
parison will finally give us data by  
which we may make a wise choice  
of the variety to locate in any of the  
barley areas of the United States.

Not only do we intend to conduct  
tests for yields, but we plan to sub-  
ject our varieties to the most rigid  
tests for the market, disseminating  
them by placing them in the hands  
of malsters and brewers for malting  
and brewing tests. We have with  
this in mind arranged with Mr. Otto  
Taefer, near Madison, to grow 20  
acres of three varieties—namely,  
Hanchen, Primus and Princess. The  
Pabst Brewing company of Milwau-  
kee, has promised to conduct a test  
for us and a number of others stand  
ready to make similar tests.

Thus, after satisfying ourselves of  
the actual market value of each of  
our pedigreed varieties as to malting  
and after determining the yield and  
other characteristics on various soils  
and under varying environments, we  
shall be able to locate in each barley  
growing section the barley which  
will bring the best price on the mar-  
ket.

We shall, therefore, pursue for  
the whole United States the policy  
which Prof. Moore is planning to  
carry out in this state—namely, to  
establish large areas in the barley  
growing sections of the United States  
where only one variety of barley  
shall be grown. Thus shall we be  
able to keep pure the varieties which  
we introduce into each area as pure  
varieties.

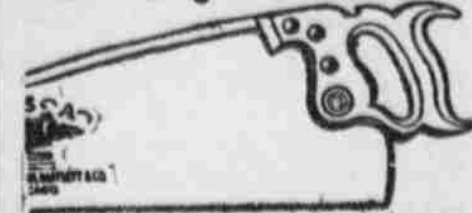
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