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ORCHARD AND GARDEN NOTES.

November 15.

Squash and pumpkins keep best in a warm, dry place.

Dig a hill or two of pieplant for forcing in the cellar this winter.

Pruning may be done at this time of year at times when there is no frost in the wood.

The Colorado blue spruce and other evergreens add much to the landscape at this time of the year.

Repair garden and farm tools and add new ones to next season's supply.

A good tool, though more expensive at first, is often cheaper in the long run, as it saves labor and time.

A good evergreen windbreak is especially appreciated about the schoolhouse or farm buildings at this season.

Rose bushes may be laid down and covered with earth, later covering the earth with hay or straw manure.

This is a good time to make cord wood of diseased trees or thin out those that are growing too thick.

Are there better tools than those you have? This is a good time to investigate and purchase.

Organize a reading or study circle. Take up some interesting subject for study. This will be a pleasant way to spend winter evenings.

A few cornstalks, boards, or better yet, a half-inch wire mesh, placed about apple or plum trees will furnish protection from both rabbits and sunscald.

Seedling perennials should be put in cold frames and covered with straw or hay, and shutters or sash put on top of this, to prevent snow and water getting to them.—LeRoy Cady, Associate Horticulturist, University Farm, St. Paul.

ORCHARD AND GARDEN NOTES.

November 22.

Tramp the snow well about apple and plum trees to prevent injury by mice.

Clean straw from four to six inches deep should be placed on the strawberries.

Go over the cabbage and other vegetables stored in the cellar and pick out the diseased specimens.

The wahoo, highbush cranberry, and mountain ash berries are still hanging to the plants and add much to their attractiveness.

Take cions of apple trees the latter part of this month for next season's grafting. Bury them in sand or sawdust in a cool cellar.

Butternuts and walnuts gathered last month, with popcorn and apples, add to the enjoyment of the long evenings.

Should there be quail in the vicinity, encourage them to lodge near you and do all possible to prevent their destruction, either by hunters or the elements. They are too valuable on a farm to be destroyed.

Clean hay or straw may be placed on perennials and covered with boards or tar paper to prevent the plants from getting wet. It is well to avoid putting on any material that will smother the plants or permit of their getting wet.

Encourage the birds to lodge near the farm buildings by placing grain, suet, or other food where they can get it easily. Nearly all birds, with the exception of the English sparrow, are a decided advantage to the farm.

Do not fail to attend the winter meeting of the State Horticultural Society at Minneapolis December 2-4.—LeRoy Cady, Associate Horticulturist, University Farm, St. Paul.

MARKETING EGGS.

Two communities in Minnesota have had co-operative egg-marketing associations for several years. The Cassel Farmers' Club organized one in 1910. Since that time it has marketed 125,000 dozen eggs in cartons at a premium of \$3,000. This club also handles live stock, dressed poultry, seed grain, seed corn, and other farm products, and buys machinery, feed, twine, seed, and other farm supplies. Barnum also has an egg-marketing association. It handles nothing but strictly fresh eggs and has built up a mammoth business. Barnum is looked to as one of the best egg markets in Minnesota.

THANKSGIVING DINNER.

We want to suggest a Thanksgiving dinner which may be prepared entirely from farm products with the exception of the coffee and the figs for the pudding. Of course turkey is the traditional meat for a Thanksgiving dinner, but if for any reason it is not available try the following:

Puree of Tomato, Croutons
Stuffed Leg of Lamb Brown Gravy
Currant Jelly
Mashed Potatoes Buttered Peas
Creamed Turnips
Sweet Crab Apple Pickles
Cabbage and Sweet Green Pepper
Salad, with Sour Cream Dressing
Squash Pudding Whipped Cream
White Bread Butter Coffee

For a novel table decoration make a small pumpkin bowl, fill it with apples, and set it on a mat of autumn leaves.

Puree of Tomato.

One pint can tomatoes.
One cup water.
One teaspoon chopped green pepper.

Two teaspoons sugar.
One teaspoon salt.
Two level tablespoons butter.
Two level tablespoons flour.

Strain the tomatoes and rub the pulp through a sieve, add the water, the peppers, sugar, and salt, and put over fire. Rub the butter and flour to a smooth paste and stir it into the tomato stock as it heats. Boil five to ten minutes and serve.

Croutons.

Cut slices of buttered bread into squares and brown in the oven. Serve with the soup.

Stuffed Leg of Lamb.

Scrape the flesh back from the bone at the shank end with the fingers and a slender knife. Loosen the flesh from the bone, push it back, and remove the bone at the joint. By making a small slit at the joint the remaining part of the bone may also be removed. Carefully remove the thin outer skin. Fill the bone cavity with a bread dressing seasoned with mint and skewer or sew the openings. Sear the cut surfaces, lay thin slices of fat salt pork over the top, and roast for an hour and a quarter.

Squash Pudding.

One and one-half cups sifted squash.
One cup milk.
One-fourth cup granulated sugar.
One-fourth cup brown sugar.
One-half teaspoon salt.
One egg.
One-fourth cup chopped figs.

Bake in custard cups (for seven persons).—Mary L. Bull, Extension Domestic Science Specialist, University Farm, St. Paul.

GOOD AND POOR FLOUR.

Only about 10 per cent. of the bread eaten in the United States is baked in commercial bakeries, as it is a common practice for the housewife to bake her own bread. This leads to a widespread interest in the question of the baking quality of flour and an enormous variety of conditions and methods of baking.

There are two essential facts with reference to the baking quality of flour: (1) There are large differences in the composition and quality of flours of different origins, and (2) by using proper methods of handling the dough, good bread can be made from almost any kind of flour.

In general, flour from hard wheats will give better results than that from soft wheats. A skilful bread-maker will, before passing final judgment on the merits of any given flour, vary the conditions of making the dough and preparing it for the oven, until those best suited to that particular flour are found. After the conditions for a flour have been found, assurance that the bread will always be good can only be had by using always the same proportions of ingredients and the same temperatures. If the ingredients are accurately measured, and the conditions of raising, kneading, and baking are carefully controlled, success can be achieved with little experience.

The commercial baker recognizes that certain types of flour which may not give him the desired results in bread-making are excellently adapted to the production of pastry. The housewife usually demands that the flour which she uses shall be good for both bread and pastry—a condition almost impossible to fulfil because of the different texture which the products ought to show.—R. W. Thatcher, Agricultural Chemist, University Farm, St. Paul.

Sometimes we find a real over-anxious neighbor, who calls to see if the doctor has done his duty, or if you are killing off the patient with a window open, or who has a favorite salve or liniment under a shawl or in an apron pocket—but, thanks be given, such neighbors are passing away!

FREEZING IN THE SILO.

Much of the Trouble Caused by Freezing Can Be Easily Prevented.

None of the types of silos put upon the market so far will keep silage in this latitude without more or less freezing taking place during the winter months, although those having air spaces in the walls seem to freeze somewhat less than the type having solid walls.

Experience has shown, however, that freezing can be kept within reasonable limits in silos of any common type by the exercise of a little extra care. A good tight roof should be provided and the doors should be kept closed as much as possible to prevent circulation of air above the silage and to keep in the heat generated by the silage.

In using, it is important to keep the surface of the silage level or even a trifle high in the middle, not allowing a hole to form in the center as is sometimes done when silage begins to freeze around the edges. We have never had any bad results from feeding frozen silage, but it will not keep long after thawing out.

Since most of the freezing is due to cold air above the silage it is possible to afford considerable protection by keeping the surface covered with hay or straw, or better still, a blanket of canvas.

If in addition to these precautions it is convenient to build the silo in a sheltered place there should be little loss or trouble from freezing.—A. D. Wilson, Director of Agricultural Extension Division and Farmers' Institutes, University Farm, St. Paul.

FEED YOUR COWS WELL.

Proper Feeding May Make the Difference Between Profit and Loss.

"It sometimes happens that farmers are in possession of extra good cows, but not realizing the amount of feed required by cows giving a large yield, they are soon allowed to shrink in milk because the feed given does not provide sufficient nutriment. While cows in good condition can, for a time, give more milk than the feed provides, by drawing upon the fat stored in the body, yet if the grain is not gradually increased as the cows lose in body weight, there will soon follow an abnormal shrinkage in milk flow, and also a decrease in the quality of milk yielded."

We take this suggestion from Feeding Dairy Cows by T. L. Haecker, published free as Bulletin 130 by the Agricultural Experiment Station, University Farm, St. Paul. This bulletin will aid those who wish to make the most effective and economical use of Minnesota feeds for cows.

PREPARING SHEEP FOR SLAUGHTER.

Wherever possible, it is advisable to take the sheep off feed for from twelve to twenty-four hours before slaughtering, with the exception of lambs, which will fret too much if taken from the dams and will consequently be in a feverish condition when slaughtered. As with all stock, however, sheep should be given all the water they want to drink.

Always handle the sheep quietly so that they do not become excited and overheated before killing. Special care should be taken to see that sheep are not handled by the wool. Pulling the fleece by grabbing a sheep on the back or on the side will leave discolored, bruised spots on the carcass. Kicking or pounding the animal has the same effect. Always catch a sheep by the neck, rear flank, or hind leg and hold it by placing one hand in the groove of the lower jaw and the other at the dock.

Besides causing bruises and discoloration of the carcass, handling by the wool is painful to the sheep. The fleeces of sheep selected for slaughter should be dry, as it is hard to obtain a clean, untainted carcass if the fleece is wet.

After such careful preparation for slaughter, the animal bleeds more thoroughly, the carcass cools out more rapidly, the entrails are easier to handle, the danger of cutting is lessened, the carcass makes a better appearance, and the flesh has a better color.—Full directions for killing and dressing sheep and lambs are given in Bulletin 45, published by the Agricultural Extension Division, and can be obtained free by addressing the Office of Publications, University Farm, St. Paul.—T. G. Paterson, Assistant Animal Husbandman, University Farm, St. Paul.

EAT MINNESOTA APPLES.

For over forty years the Minnesota State Horticultural Society has been urging the planting of apple trees in the State. Today we have a very large crop of apples, due largely to the efforts of the early pioneers in urging the planting of apple trees.

The question at this time is how to dispose of the surplus fruit. It is a shame to feed good apples to the hogs, even if pork is high. The farmers have been faithful in struggling against many hardships to grow the fruit and now the crop is so large that they do not know where they can find a market for it. On the other hand, the consumers are not always faithful enough in buying Minnesota grown apples. During September, October, November, and December, at least, the Wealthy is in season, and no one need go outside the State for a good eating or cooking apple. Occasionally one hears that we do not grow an apple of good quality. On the other hand others state that the Wealthy is as good as any Eastern apples. The Wealthy is a good eating for all purposes. It is a good cold storage apple; i. e., it does not go to pieces easily when put in storage. Many Wealthy apples are being planted in the East because the tree bears early and the fruit is of good quality. Therefore no one should object to using Minnesota Wealthy apples from now until January.

How can we assist the farmers in disposing of the crop? By using them in every way. What is better than a large baked Wealthy with good Minnesota cream for breakfast? Apple pies may be filled with Wealthy apples. The crusts should not be too close together, either.

The consumers in the cities and other places should join in the movement to patronize this home industry to the extent of using Minnesota apples. Ask for apple sauce, baked apples and apple pie made of Minnesota grown apples when you order your meals at lunch counters and hotels. Let's form a Minnesota Apple Consumers' League. The motto: "Eat at least one Minnesota apple every day." Will you join? No other fees.—R. S. Mackintosh, Extension Horticulturist, University Farm, St. Paul.

COOPERATIVE LIVE STOCK MARKETING.

Market Early in Week, in Carload Lots, and Through An Efficient Manager.

In order to market live stock co-operatively, an association must be formed. To do this requires only the adoption of a constitution and by-laws and the election of a board of directors who will appoint a manager to handle the business. The manager should be an honest, energetic, up-to-date man, a good judge of live stock, and a good business man.

It is better to ship during the fore part of the week in order to get the stock on the market when most of the purchasing is done for the week's slaughtering. In case there is not stock enough to fill a car each week, the stock should be held over, as the freight rates are much higher per hundred on less than a carload.

The farmers belonging to the association report to the manager by telephone when the stock is ready for shipment, stating the kind and approximate weight, so that the manager can order a car of the proper size for his shipment. All stock should be reported at least one day before the date of shipment.

On the day of delivery the manager and his helper receive and weigh the stock and give each man a receipt made out in duplicate for the number of animals delivered, the weight on delivery, and the number or mark used in marketing his stock. If all individuals are marked, each man's stock can easily be identified when sold on the market.—W. H. Tomhave, formerly of University Farm, St. Paul.

HAUL MANURE OFTEN.

The practice of allowing manure to accumulate in the barnyard cannot be too severely condemned. Manure is a favorite breeding place for flies, and the importance of the prompt and proper disposal of manure in summertime should be strongly emphasized. The ideal way to dispose of stable manure is to haul it, at least once a week, directly to the fields. In this way the maximum amount of fertilizing value will be obtained from the manure and at the same time the fly question, which is an all-important one, will be at least partially solved.—H. P. Hoskins, Assistant Veterinarian, University Farm, St. Paul.

MIXED SAUSAGE.

Mixed sausage may be made from a mixture of pork and beef in almost any proportion. It is the custom on many farms to kill three or four hogs and a beef during the winter for the year's supply of meat. When this plan is followed a nice supply of sausage can be made from the trimmings. Sausage should not contain too much fat. A good proportion is 2 pounds of lean pork, 1 pound of fat pork, and 1 pound of lean beef. Chop together fine and season as pork sausage. Pack in jars, muslin bags, or casings. Many people prefer this to clear pork sausage, as it is not so fat.

This and many other suggestions for use in farm butchering and meat cutting are given in Farmers' Bulletin 183 published by the U. S. Department of Agriculture, Washington, D. C. The Department or your Congressman, will undoubtedly be glad to send it free of charge as long as the supply lasts.—Andrew Boss, Agriculturist, University Farm, St. Paul.

SEND IN SEED SAMPLES EARLY.

The new Seed Laboratory is now ready to test all seeds sent in for purity and germination. Owing to the rush just before planting, the farmers are urged to send in samples early. Information will also be given regarding the Minnesota Seed Law. Address all samples and inquiries to Seed Laboratory, University Farm, St. Paul.—W. L. Oswald, in charge of Seed Laboratory.

HOUSE YOUNG STOCK EARLY.

It is a serious mistake to neglect this task or to even put it off for a few days. The late-hatched chicks need the protection of a tight, draft-proof building much earlier than most poultry raisers suppose. A young chick without its full complement of feathers chills quickly if exposed to cold winds or dampness. Once chilled, growth is retarded and the advantages of outdoor life and free range are lost. Unless you can combine the two desirable conditions of a draft-proof house and free range, it is better to house earlier and accept the principle of slow but sure growth. The combination of draft-proof roosting quarters with scratching room in connection for inclement weather, and a large run or free range during mild weather is ideal from this time until winter sets in.—A. C. Smith, Poultryman, University Farm, St. Paul.

CLEAN YOUR POULTRY HOUSE.

If you have not already done so, clean house. The best of stock cannot give you that big, winter egg-production in a filthy house. Begin at the top, brush down the ceiling and walls, take out all the fittings possible, then clean the floor and dust again. Cement and board floors should be thoroughly cleaned. Dirt floors should be removed to the depth of three or four inches and in case the pen or house has been overcrowded, it may be necessary to remove even more. Refill with clean loam or sand after disinfecting the building with white-wash, a mixture of kerosene and carbolic acid, or some other good disinfecting agent. Allow the dropping-boards, roosts, nests, and other fittings to be exposed to both sun and rain for a few days, and then paint or spray thoroughly with a disinfectant.—A. C. Smith, Poultryman, University Farm, St. Paul.

WINTERING BROOD SOWS.

In winter the sow should be comfortably housed, preferably in a cot well supplied with straw, and placed some distance from her feeding place, so that she will get necessary exercise in running to and fro. Her feed should consist largely of bulky foods, such as milk, roots and clover hay, and enough grain to keep her in good condition without fattening.—D. A. Gaumnitz.

Neighbors, use judgment in visiting the very sick. Make known to the family that you want to help when they need you. A short call at the home is always appreciated, but the chronic visitors should be told to go home. It is a grand charity to help in times of sickness. The good neighbor is one who takes home the family washing in the back of the buggy, and the twins in the front. There are some who know how to help. God bless 'em!