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ORCHARD AND GARDEN
November 15-22

Water house plants thoroughly when you do water and then leave them till they are dry enough to appreciate more water. Do not keep them in water or allow them to become entirely dry.

Parsnips and vegetable oysters will stay in the ground over winter with good results unless eaten by moles or gophers.

Mealy bug and scale may be kept off house plants by washing the plant with whale oil, soap, and water, and rinsing with clean water.

Cover strawberries as soon as the ground has frozen hard enough to hold up a team and wagon. Clean straw put on about four inches deep, is the best material.

Has the orchard been cleaned and put in shape for the winter? The trees in many farm orchards are set too close together. The trees need thinning and pruning. Some varieties should be cut out entirely or top-worked with good sorts. The pruning and thinning may be done now, the topworking, early next spring.

According to the report of a committee of the Society of American Florists practically all European-grown bulbs and stock can be grown in the United States as well or better than in Europe. Bulbs are now grown in very large quantities in California and other Pacific coast points and in Virginia and Missouri. Azaleas and other shrubby plants also appear to be doing well in this country. The war may prove that much of our supply of these things may be produced here to just as good advantage as abroad.—LeRoy Cady, associate horticulturist, University Farm St. Paul, Minn.

ORCHARD AND GARDEN
November 22-29

Now is a good time to make the final clean-up in the garden. Burn as much of the trash as is possible.

Watch the celery in the cellar. It must not get dry and wilt.

Canna bulbs should be stored in a warm room, but must not be allowed to shrivel. It is often well to cover them with dry sand or ashes.

Was a good hill of rhubarb brought in for winter use? It is not too late to dry one out now. Put it in the cellar in sand or soil. Water well and stalks will soon grow.

The State Horticultural society meets at the West Hotel, Minneapolis, the first week in December. All interested in any line of horticulture will do well to attend a few sessions at least.

The Minnesota Vegetable Growers' association won third place at the exhibition of the Vegetable Growers' association of America, held at Springfield, Massachusetts, October 11-13. The Massachusetts and Ohio associations scored first and second.

M. L. Reutinick of Cleveland, Ohio, one of the large market gardeners of the country, has largely solved his labor problem by paying his men in addition to their salary a dividend based on the profits of the business. He also allows his men, after two years' service, to buy \$200 worth of stock in the company every year for ten years this, of course, coming in for a dividend. His percentage of loss of help is about one in fifteen per year.—LeRoy Cady, associate horticulturist, University Farm, St. Paul, Minn.

HOOVER ASKS FOR
MORE SUGAR BEETS

A call for more sugar beets has been sent out from the office of Herbert C. Hoover to the farmers of Minnesota through A. D. Wilson federal food administrator for the state. Mr. Hoover's call says:

"One of the most vital problems confronting this nation is that of procuring sufficient sugar to meet the requirements of our people and of the allied nations fighting our common battle. The production of cane sugar in this hemisphere can and will be increased to a limited degree, but we must rely upon the farmers in sugar beet producing sections for a part of the needed supply. * * * Without the co-operation of the American beet grower our task will be very difficult and our ability to respond to the calls for this very essential commodity will be curtailed. It is at least the duty of every beet grower to maintain in 1918 his normal acreage. It is his privilege to increase that acreage to the extent that a well balanced production will permit, and in this manner effectively to demonstrate his patriotism."

COLD-PACK FOODS
ARE NOT POISONOUS

Denying assertions which have been taken from a medical journal and circulated widely, Dr. H. L. Lang, in the government service, says:

"There is no danger that the type of food poisoning known as 'Botulism' will result from eating fruits or vegetables which have been canned by any of the methods recommended by the United States department of agriculture, providing that such directions have been followed carefully and that no canned goods are eaten which show any signs of spoilage. In case of doubt as to whether the contents of a particular can have spoiled, the safest plan is to throw it away, although all the danger from botulism may be avoided by boiling the contents of the can for a few minutes, since the bacillus botulinus and the toxin or poison which it produces are killed by such treatment. No canned goods of any kind which shows visible signs of spoilage should ever be eaten."

In the cold-pack method of canning, approved by the department of agriculture, only fresh vegetables are recommended for canning, and sterilization is accomplished by the following processes: Cleansing, blanching, cold dipping, packing in clean and hot jars, adding boiling water, sealing immediately, and then sterilizing the sealed jars at a minimum temperature of 212 degrees Fahrenheit for from one to four hours, according to the character of the material. Since the spores of the bacillus botulinus are killed by heating for one hour at 175 degrees Fahrenheit, there is no reason to believe that the organism will survive such treatment."

The fact is, as Dr. Lang says elsewhere, "there are fewer cases of poisoning from bacillus botulinus than from any other form of food poisoning. The chances of infection from it are not so great even as those of getting lockjaw from a pin-scratch."

TREE VACCINATION
DOESN'T CURE SCALE

Claims that the insertion of a white capsule and a brown capsule containing potassium cyanide and other substances, in the bark of fruit trees will kill scale on the trees, led to a fine of \$100 in the federal courts upon the makers of the "Fertilizing Scale Treatment," who pleaded guilty to the charge of misbranding and adulteration. This fine, reported in a recently published notice of judgment, was imposed in the case of the United States versus Albert D. Kleckner, Maybelle B. Kleckner, and Emma Kleckner (Fertilizing Scale company), Allentown, Pa., brought under the insecticide act of 1910 at the instance of the United States department of agriculture in the eastern district court, Pennsylvania.

The United States department of agriculture tested these capsules for several years and found that the capsules did not kill scale and did not fertilize the trees, but on the contrary, injured the tree, causing large cankers through which rot fungi might enter and finally destroy the tree. Department specialists fail to find any reason to believe that potassium cyanide and other substances inserted in trees in capsules have any value whatever in controlling plant pests.

BUTTER GRADING
A PRACTICAL NEED

R. M. Washburn of the dairy division, University Farm, says there is just as much need of grading and standardizing butter as there is of standardizing other agricultural products, and that grading will help butter just as much as it has helped other products.

Grading can be done best near the point of production, adds Mr. Washburn. This would mean the establishing of two or three grading stations at easily accessible points in Minnesota.

Every creamery in the state makes its own brand of butter different from the brand of other creameries. In order to get the best prices the products should be standardized. This could be done at grading stations. In Canada and other countries, butter is graded and the graded butter brings in an average of one cent more a pound. In 1915, Minnesota produced 126,000,000 pounds of butter, worth \$36,000,000. At one cent more a pound, the return would be increased by \$1,260,000.

At the creamery men's conference to be held at University Farm, St. Paul, January 3 and 4, men will be present who know butter-grading, and the subject will be discussed.

HELP TO KILL A
PRO-GERMAN TALE

Mr. Editor: A story taken from a medical journal, to the effect that cold-pack canned food is often poisonous, was given wide circulation some time ago. It has been found that the story is not based on facts; on the contrary, that the cases cited, or most of them, date back to days before the cold-pack method came into use.

Will you, therefore, help to ease the minds of the anxious who have canned great quantities of foods this summer, by printing the story in this issue of the Press News, headed "Cold-Pack Foods Are Not Poisonous"? By doing so you will serve your readers and your country.

Yours for saving and for service,

EDITOR,
University Farm
Press News.

MEATLESS DAYS—
WHEATLESS MEALS

Just as a suggestion, the federal food administrator for Minnesota, A. D. Wilson, of the college of agriculture, is sending out the following menus for a meatless day and for wheatless meals. They will give Minnesota housewives a chance to try out both meatless days and wheatless meals:

Meatless

Breakfast:
Cream of rye with figs
Poached eggs on toast
Toast and butter
Coffee

Lunch:
Scalloped cabbage with cheese
Rye muffins with butter
Fruit cup

Dinner:
Baked split peas
Buttered beets
Spinach with vinegar
Oatmeal bread and butter
Raspberry shortcake

Wheatless Meals

Breakfast:
Oranges
Oatmeal
Soft-cooked eggs
Cornmeal muffins
Coffee

Lunch:
Cream of celery soup with rye croutons
Tuna fish salad garnished with green cucumber pickles
Rye bread and butter

Dinner:
Baked fresh salmon or beef
Creamed potatoes
Buttered string beans
Cabbage, beet and horseradish relish
Oatmeal bread
Jellied apples, honey cookies

PUBLIC HEALTH MAN
RAPS BABY SHOW

"Frequently we see a newspaper statement to the effect that Baby Somebody scored ninety-eight per cent and was given the first prize at the local baby show," said L. W. Feezer, educational agent of the state board of health.

"Of course, we all believe in the better babies idea but I am not at all sure that a free-for-all sort of proposition like a baby show is the best way to obtain that idea.

"To every mother, her baby is the best baby in the world, and we should use our energy to help every mother make her own baby better instead of trying to show that one baby is better than ninety-nine others. Therefore, I think a baby contest is a doubtful blessing from the standpoint of its psychology alone. Then, too, such a contest brings together in rather intimate association a large number of babies from many homes. If one of these babies happens to have some infectious disease, there is an excellent opportunity for all to be exposed. Moreover, let us consider the baby. If his dignity isn't offended by this procedure, it is only because he doesn't realize what is going on.

"Altogether, then, it seems to me that little, if any, real good can result from a baby show."

HOG OUTLOOK IS
MOST ENCOURAGING

R. C. Ashby, assistant animal husbandman in charge of swine at the Minnesota experiment station, says that the outlook for the hog market was never better than at the present time. The scarcity of feed and the injury to the corn crop by early frosts caused an unusual number of hogs to be thrown in the market early in October. This resulted in a considerable slump in the market. Reports that the government intended to fix the price of pork at \$10 a hundred also caused distrust, because it was not understood that the plan for price fixing was to insure a fair price to the producer.

Prices since the October slump have been climbing upward again and Mr. Ashby thinks the high mark will be reached again by January. He believes it will be reasonably safe to buy thin hogs now to feed. He says further that farmers should breed as many sows as they can take care of, and get early pigs, having the sows farrow in March if they can be taken care of, or in April if they cannot be taken care of any earlier.

Mr. Ashby also recommends the sowing of peas and oats on barley and oats in the northern half of the state for hogging down. The pigs should be kept growing and March pigs should be ready to market by September or the first of October at the latest, if the market is up.

GREAT POULTRY SHOW
FOR THE NORTHWEST

A. C. Smith, chief of the poultry division of the Minnesota College of Agriculture, announces that at the national poultry show which will be held in Minneapolis from January 3 to January 7, 1918, the Rhode Island Red Club of America will give an exhibit of 500 birds from all parts of the country; also, that there will be a market display of poultry and eggs, and possibly a pigeon show and exhibits of water fowl and pet stock.

Mr. Smith thinks the meeting of the national association will be the best in its history. Requests for catalogs have been received from Texas, Oregon and Atlantic coast states. The judges will be E. C. Branch of the Missouri experiment station and W. H. Card of Connecticut, the secretary of the Rhode Island Red Club, who will probably speak at the agricultural college during Farmers' and Home-Makers' Week.

Special prizes amounting to \$250 or \$300 in addition to the regular prizes will be given.

The headquarters of the association will be at the Radisson Hotel. Anyone interested can obtain premium lists from George H. Towler, 619 Marquette avenue, Minneapolis.

CORNSTALK DISEASE—
HOW TO COMBAT IT

Losses of cattle from the "cornstalk disease" in Minnesota are considerable, says C. P. Fitch, head of the veterinary division of the Minnesota College of Agriculture.

The disease does not come from corn stalks, however. It may come from any infected pasture. The association of corn stalks with the disease probably arises from the fact that the corn-stalk season is also one of the seasons for the disease.

Dr. Fitch says that vaccination has proved quite successful in combating the disease but not always so. Material for vaccination can be obtained from the veterinary division of the agricultural college.

A farmer who finds an animal dead, or one showing symptoms of the disease, should at once remove his healthy cattle to a different field or lot and change their feed. He should then send for a veterinarian who is capable of diagnosing the disease and suggest methods to prevent its spread.

LIBRARIES TO AID
FOOD CONSERVATION

Plans are being made by the United States food administration to make the libraries in cities, towns, and country schoolhouses centers of information as to food conservation. The administration will issue a monthly bulletin for the use of libraries, will encourage the collection of reference books and bulletins, and will urge librarians to use their bulletin boards for the spreading of food messages, including information as to local products offered for sale. Informative talks will be suggested as another feature librarians may offer with profit to their libraries and the public. Full details of the plans may be had by writing to the Educational Section, Division of Food Conservation, United States Food Administration, Washington, D. C.

TRIFLES THAT MEAN
AID IN WINNING WAR

Here are some household "trifles" that will help feed the soldiers in France and the starving people of the war-stricken area:

If every family of 20,000,000 American households waste but one slice of bread daily it means a waste of 14,000,000 ounces of flour, or 875,000 pounds; or enough flour to make more than 1,000,000 one-pound loaves daily. As a yearly average this means the yield from 470,000 acres, figuring the average yield at 14.9 bushels.

If every one of these families wastes just a half cup of milk, sweet or sour, daily, it means 2,500,000 quarts daily or the yearly product of 400,000 cows.

If every family wastes one fourth of an ounce of butter daily, it means 312,500 pounds a day or the yearly milk product of more than 500,000 cows.

If every family wastes an ounce of edible meat, whether it is lean, mixed fat or suet, it wastes 1,250,000 pounds of animal food a day or 456,000,000 pounds a year; or distributing this amount according to the per capita consumption of the various meats (excluding bones) a combined herd of over 538,000 beef, 291,000 calves, over 625,000 sheep and lambs, and more than 2,132,000 hogs.

SUGARLESS DESSERTS
TO HELP WIN THE WAR

Date Pudding.—Arrange in a greased pudding dish alternate layers of flaked rice and chopped dates until the dish is three quarters full. Fill dish with cold milk and bake in moderate oven three hours.

Rice Custard.—Allow 3 tablespoons of rice, 4 tablespoons of white seedless raisins, and 1 tablespoon of honey or maple syrup to a quart of milk. Bake very slowly for 4 hours. Slow baking is necessary in order to obtain a rich, creamy consistency. This pudding with raisins omitted is a simple and nourishing dessert for babies and invalids.

Baked Apples.—Prepare apples as usual for baking. Fill centers with honey instead of sugar, and add a few chopped nuts if desired. Place in a pan and add three-fourths of a cup of water and one-fourth of a cup of honey. Bake as usual.

CARE OF MACHINERY
RETURNS A PROFIT

Farm machinery depreciates in value more rapidly from poor care than from actual use. That is, a larger part of the 10 per cent annual depreciation is caused by exposure than by use.

A 160-acre farm needs about \$1,000 worth of machinery. Ten per cent depreciation means \$100 every year, and more than \$50 of this is lost through lack of care. Sheds for this machinery would cost about \$200, which at 6 per cent a year would mean \$12. The difference between \$50 and \$12 cannot all be credited to profit, for part of the care of machinery lies in labor and material. Still there would be a fair margin. Housing, repairing at the proper time, and painting the wooden parts are three essentials in the care of machinery.

FEWER GROCERY
DELIVERIES URGED

At a conference of retail grocers in Washington recently it was agreed that an effort should be made to reduce the cost of delivering groceries to consumers. To this end the grocers will work by reducing the number of deliveries a day if they can secure the co-operation of housewives. The measure is one looking to economy as a war measure, and the food administration believes the housewives of America will show their patriotism by supporting the plan.

WARM WATER CUTS
DAIRY FEED BILL

As a means of increasing the milk flow, the United States food administrator through the federal food administrator for Minnesota is urging warm drinking water for dairy stock. Warm water will save feed and benefit the milk flow. It saves feed because it does not draw on the vitality of the cow as does cold water. It helps the milk flow because a cow will not reach her maximum production unless she drinks water abundantly. She will not drink as much as she should if the water is ice cold.