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ORCHARD AND GARDEN

September 1-8, 1918

Peonies and iris may be set out to good advantage this month.

Green tomatoes make excellent pickles. Now is the time to put them up.

Make exhibits at and attend the state and county fair. Both should be good places to gain information that is worth while.

Eat more fruits and vegetables this month.

Green tomatoes form one of the parts of a vegetable mince meat which is an excellent substitute for the real one containing meat.

It is time to lift the chrysanthemums which were set outside this spring, and to put them in pots for blooming in the house this winter.

Cut out and burn the old canes of the raspberries. This will give the young stalks a chance to thicken. The burning of the old canes will remove some insects.

Get the onions marketed or under cover as soon as possible. Clean bright onions are wanted on the market.

The nurseryman of the nation in a recent convention went on record as opposed to the further propagation of the purple and green-leaved barberry for use in any part of the country.

A man recently told a leading nurseryman that he had sold his property for \$5,000 more because he had purchased and judiciously planted \$600 worth of nursery stock from his company.—LeRoy Cady, associate horticulturist, University Farm, St. Paul.

ORCHARD AND GARDEN

September 8-15, 1918

Calliopsis crown of gold is a splendid annual form of Coreopsis lanceolata.

Red raspberries are propagated by suckers or offsets from the old plant.

Fall bearing strawberries ought to be fruiting nicely now. Do not let many runners grow out from them if you want fruit.

The blackcap raspberry is easily rooted by tipping a branch over to the ground and throwing a little soil over it.

It is estimated that tomato blight costs the United States \$5,000,000 per year in loss of tomato crop. It may be controlled by spraying with fungicides.

No business man can afford to be without a good trade paper. Neither can a horticulturist afford to do without a paper dealing largely with the things with which he daily works.

Deep in the oats bin is a good place to store watermelons for late fall use.

Bulletin 324 on the strawberry weevil and circulars 89, on diseases of garden truck, and 91, on bean weevils, are excellent bulletins put out by the New Jersey Experiment Station at New Brunswick, N. J., this season.

A flour sack is not a good receptacle to carry apples to market in. The flour on the fruit does not help in its selling value even though flour is expensive. Clean, carefully packed fruit will bring a good price on almost any market this year.—LeRoy Cady, associate horticulturist, University Farm, St. Paul.

HOW TO MAKE SIRUP FROM APPLE CULLS

For those who have a great many second grade apples and culls on hand, the making of apple sirup is profitable. The acids are removed by boiling the cider with precipitated chalk (calcium carbonate, or whiting.) This neutralizes the acids of the cider, converting them into insoluble calcium salts, which settle to the bottom and are removed by decantation.

Add three-fifths of an ounce of precipitated chalk (obtainable at any drug store) for each gallon of cider used, bring to a boil, and boil vigorously for five minutes, removing the foam and scum as fast as formed.

Pour into containers as tall as are available. Two-quart mason jars will do, or even big preserving kettles. Let stand quietly for four or five hours. Then carefully pour off the clear liquid, throwing away all the sediment at the bottom. Boil the clear liquid rapidly down to a sirup, removing all scum. The sirup should boil at 220 degrees Fahrenheit.

The sirup is placed in bottles or mason jars and sterilized by placing the containers in boiling water for 15 minutes. If the whole outfit is then allowed to cool slowly, the little sediment in the sirup will settle to the bottom and leave a clear, bright, very pleasing mild sirup, with a delightful apple flavor.—J. J. Willaman, plant chemist, University Farm, St. Paul.

IS YOUR COUNTY DOING ITS FULL SHARE IN FALL SEED CORN CAMPAIGN

Dear Mr. Editor: Minnesota was stripped clean of seed corn last spring. There is no surplus stock for next spring.

It is of the most importance, therefore, that Minnesota's corn growers this fall should select enough seed corn to meet their needs not only of next spring but of the spring following.

This means the selection of one bushel of seed corn for every three acres planted, or 1,000,000 bushels of Minnesota-grown seed corn to meet the needs of all the farmers in Minnesota.

To make sure that such an amount of seed corn is obtained the county farm bureaus, co-operating with the agricultural extension division, have fixed a definite quota of seed corn to be selected in each county based upon the corn acreage. Is your county organizing to furnish its full quota?

For your benefit we are reprinting in this issue the names of the counties, their corn acreages and their seed corn quotas.

After Seed Corn Time, September 10-20, the county agents in each county will report to the county agent leader at University Farm what each county has done.

WILL YOUR COUNTY REPORT ITS FULL SHARE WITH SOMETHING OF A SURPLUS?

Table with columns: County, Estimated Acreage, Bushels of Seed Required for 2 years. Lists counties from Aitkin to Lincoln with their respective acreages and seed requirements.

Table with columns: Name, 1917 Acreage, 1918 Acreage. Lists counties from Lyon to Yellow Medicine with their respective acreages for 1917 and 1918.

EARLY FALL PLOWING INSURES GOOD CROPS

Early fall plowing is advisable for many reasons, but particularly because it usually results in an increase of yields, says Andrew Boss, vice director of the Minnesota experiment station. Among other things early fall plowing destroys weeds and weed seeds and breaks up the nests of many insect pests.

U. S. ASKS MINNESOTA FOR WINTER WHEAT

The United States government wishes Minnesota's winter wheat area of 89,000 acres to be maintained next year. The acreage of winter wheat in Minnesota has increased slightly each year for ten years as winter wheat has gained steadily in favor, and farmers should not be discouraged by the fact that some winter wheat killed in Minnesota last year.

Winter wheat does best if sown on slightly rolling, well drained, clay or clay loam soil. It should be sown early, as early as August 25, and not later than September 10. The earlier sown wheat may be expected to give the best yield.

In many parts of the northwest good success has attended sowing winter wheat with a one horse drill in the standing corn. The stalks afford protection, early growth is permitted and the wheat goes through the winter in better shape than on plowed land.

Farmers are advised to study the conditions required by winter wheat and if their land is suitable for it to try a small acreage this year.—Andrew Boss, Minnesota Experiment Station.

WHY BURN STRAW IT'S WORTH MONEY

Owing to the shortage of forage again this summer, agriculturists at University Farm and the food administration are calling the attention of farmers to the fact that straw is worth too much to burn. With timothy hay at \$20 a ton, oats straw is worth \$10 a ton, and wheat straw \$7.50 a ton simply as feed.

FIVE SEED CORN RULES.

Select this year at least 100 ears for every acre to be planted next year and the year after. This will give a chance for reselecting the best in the spring. Select medium-sized, well-shaped ears of a variety that has been grown in the locality for some time; from strong, vigorous stalks of medium height with more than one stalk in the hill. Select ears nearly as large at the tip as at the butt, with straight rows of uniform kernels and with not more than 16 or 18 rows of kernels to the ear.

DISEASE KILLING MINNESOTA'S HOGS

Necrobacillosis, a disease somewhat similar to typhoid among men, is killing hogs in Lyon county, according to reports received at University Farm from R. E. Hodgson, county agent. Dr. C. P. Fitch, head of the division of veterinary medicine at University Farm, says that losses from this disease are larger than are generally understood, and that the disease is apparently spreading.

This disease is not a new one. It is sometimes called "bull nose," "sniffles," "skin canker," "gangrene," "necrotic pneumonia" and "necrotic enteritis." Necrobacillosis is caused by a germ and in young pigs it first appears as sores about the gums and lips. The disease is often mistaken for cholera but serum treatment for it is useless.

GET SEED POTATOES NOW FOR NEXT YEAR

This is the time to select seed potatoes, says Richard Wellington of University Farm. If it is not too late, one should go through his potatoes staking hills showing strong and vigorous vines, especially with a main shoot and strong, healthy side shoots.

GREEN CORN NOT SAFE FOR SWINE

Green corn is not safe to feed hogs that have been in dry lots. It causes digestive troubles, says W. L. Boyd of the division of veterinary medicine at University Farm, and lowers the vitality and decreases resistance to such diseases as hog cholera.

SILO-FILLING TIME HAS ARRIVED AGAIN

Silo filling is a hurry-up job and in order to get the best results it must be crowded with the fewest possible delays. Consequently, says the United States department of agriculture in instructions received at University Farm—The cutter should be in first class condition, with knives, blower, fan and everything else in the best of shape, and extra supplies on hand.

Corn should be cut for silage when a majority of the ears are dented. If large quantities are to be cut it is necessary to begin before the corn is at its best. Otherwise the corn cut last will be too ripe. Silage should be cut short in order to increase the capacity of the silo, reduce the air space, and lessen the likelihood of spoilage if the corn is a little dry.

GRAIN LOST BY CARELESS ORDERING

Threshermen are being appealed to by L. B. Bassett, head of the grain threshing division of the food administration, to stop one of the leaks through which grain is lost. The leak is in the careless ordering of repairs for threshing outfits.

PAYS TO SOW GRASS SEED IN STUMP LAND

For several years now the University of Minnesota has been clearing land at the sub-stations at Grand Rapids and Duluth. The practice has been to sow timothy, redtop and Alsike clover on stump land as soon as the brush has been removed.

MINNESOTA-GROWN SEED CORN NEEDED

Minnesota farmers exhausted their surplus of Minnesota-grown seed corn last spring, and will need to select 1,000,000 bushels of such seed corn during Seed Corn Time, September 10-20, in order to provide for the possibilities of the next two years.

This is the view of Andrew Boss, vice director of the Minnesota Experiment Station, University Farm, St. Paul.

Mr. Boss says that the last three or four years have demonstrated that Minnesota farmers should plant only northern-grown seed corn and that the best results will be obtained if they grow their own seed corn. It is not possible to use with success corn grown in states either to the south or to the east or west of Minnesota.

DRYING SEED CORN PREVENTS FREEZING

Minnesota's million bushel seed corn drive for the selection of one bushel of seed corn to every three acres to be planted in order to supply enough seed corn for the use of Minnesota farmers during the next two years, must be followed by the careful curing of the seed corn selected. Freezing weather must not be allowed to undo all of the work expended in getting the corn.

For this reason, A. D. Wilson, head of the agricultural extension division of the University of Minnesota and federal food administrator for Minnesota, suggests the following:

Put up to dry every night the corn brought in from the field.

Store seed corn for the winter in the attic or in an unused second story room where there is a good circulation of air, or use a cellar in which there is a heating plant.

Hang up in such a way that the air may circulate freely about each ear in order that drying may be hastened and freezing prevented.

Corn may be hung up to dry on hangers made of welded-wire fencing, or on racks made of one-by-four's with laths nailed on both edges far enough apart to allow the corn to be placed between them.

TOO MUCH HEAT; FLAT FRUIT JUICE

The flat taste of bottled fruit juice, especially of grape juice is caused by too high a temperature in the sterilizing process.

Many fruits change their flavor markedly on boiling, especially strawberries, raspberries, and grapes. Such fruits, and preferably all fruits, should be pressed cold to remove the juice, or at most should not be heated to more than 140 degrees Fahrenheit.

The juice so obtained should be put immediately in sterilized bottles or mason jars, the bottles fitted with a firm cotton plug and the jars with rubbers and covers. The containers should then be placed in boilers or kettles, and water should be poured in up to the neck of the bottles and heated at 165 degrees Fahrenheit for 40 minutes.

This temperature must not be exceeded. A thermometer is a necessity here. At the end of the period sterilized corks should be pressed quickly into the bottles over the cotton plugs, and the covers of the jars should be screwed on tightly. The bottles and jars should both be inverted to test for leakage.

In case juice is being canned for the making of jelly later in the winter it should be boiled else it will not contain any pectin, the material which causes the jelling. Since these juices will be boiled again in making the jelly they can be sterilized in bottles and jars in boiling water, instead of at 165 degrees.—J. J. Willaman, plant chemist, University Farm, St. Paul.

GOVERNMENT KEEPS TAB ON THRESHERMEN

In order that the government may know just how much wheat is available from this year's crop, Congress has authorized the federal bureau of markets to keep tab on threshing returns this summer and fall. County agricultural agents as members of county threshing committees in Minnesota are supplying threshermen with record books in which are to be kept names and addresses of farmers for whom threshing is done, the date of the threshing, number of bushels obtained and the number of acres harvested in each case.