

## UNIVERSITY FARM PRESS NEWS

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## EDITOR'S COLUMN

## Let's Do It

The plant disease survey of the Bureau of Plant Industry of the United States Department of Agriculture says: "Here are some of the losses to American farmers in the United States in 1919 by plant diseases which might have been prevented if known control measures had been immediately applied: Wheat, 112,000,000 bushels; oats, 50,000,000 bushels; corn, 80,000,000 bushels; potatoes, 50,000,000 bushels; sweet potatoes, 40,000,000 bushels (two-fifths of the total crop); tomatoes, 185,000 tons; cotton, 850,000 bales; peaches, 5,000,000 bushels; apples, 16,000,000 bushels."  
Let's get behind every movement to see that control measures are applied right off the bat every time any of the plant diseases which attack Minnesota crops appear within the borders of the state. Let's do it!

## Farm Bureau Federation for N. D.

North Dakota is on the way for a state federation of farm bureaus. Temporary organization has been effected at a delegate meeting at Fargo. A state-wide referendum vote will be taken by the membership, and if a majority favor the federation idea, as it is confidently predicted it will, a second meeting will be called to form a permanent organization.

## Extension Work Strongly Indorsed

Agricultural extension work was indorsed by a large majority in eight counties in western North Dakota. The county boards placed the proposition on the ballots to determine the sentiment of the voters before authorizing further work. It is significant that the "yes" majority in two counties which do not have county agents was the smallest percentage, being only 60 in both cases, while in two other counties which have both county agents and home demonstration agents the total vote for the work averaged higher than in the other six.

## Looking for an Editor

The publishers of a well known, long-established paper in a live and growing town of northwestern Minnesota are looking for a man to take charge of its editorial work and news editing. Editors open to engagement may write to the Office of Publications, University Farm, St. Paul.

## Editor Buck Going Strong

G. A. Buck, who resigned the Henderson postmastership to give his time to his paper, The Sibley County Independent, is "delivering the goods". In quality and quantity the Independent already shows marked improvement.

## Lavang's Good Hunch

Lavang of Lavang's Weekly, Lanesboro, has the right idea and is trying to put it over in his editorial columns. Recently he said: "The making or the marring of any country town depends greatly upon the town people's attitude toward the farmer. He is the backbone of the community and without his aid and encouragement a town like Lanesboro would be a poor place in which to do business."

## New Bulletins Sent on Request

Five new bulletins are now ready for distribution from the Office of Publications at University Farm, three of the agricultural experiment station series—"Potato Diseases in Minnesota," "A Helminthosporium Disease of Wheat and Rye," and "The Use of Bordeaux Mixture for Spraying Potatoes," and two of the special series—"Bee Queen Rearing" and "Septic Tanks for Rural Homes." Requests for any of these bulletins will be promptly honored when sent to the Office of Publications.

## LEARNING HOW TO COOK WITHOUT FIRE

Mrs. L. J. Sheldon of Waseca is finding the fireless cooker, home-made or otherwise, all it has been recommended to be. She says: "I put carrots, onions or cabbage in the cooker after cooking them for five minutes on the stove and in two hours they are ready to cream or serve in any way I want. Beets have always been rather neglected in the fall because they require such a long time to boil tender. But now I let them boil 20 minutes on the stove and then put them in the fireless for three hours and they are just fine."

## JANUARY 3 TO 8 FARMERS' AND HOME-MAKERS' DATES AT U. FARM

Farmers' and Home-Makers' week, University Farm's big annual congress of farm folk, will open at noon Monday, Jan. 3, and close at noon, Saturday, Jan. 8, 1921. The attendance last winter was 1,500; the mark for this winter is set at 2,000. Outstanding features, some of them entirely new, will be:

A big banquet for the farmers and home-makers.

General meeting in the Auditorium early each afternoon, to supplement the evening meeting. Good speaking and music, with a special moving picture program at night.

Nine programs running simultaneously through the day for the farmers and six for the home-makers. The visitor can give his attention to the subject matter in which he is most interested.

Daily lectures, discussions and demonstrations by experts in farm management and farm crops, treatment of soils, livestock production, dairy cattle production, veterinary medicine, horticulture, beekeeping, poultry raising, and farm engineering and building.

Special short course for threshermen and those who plan to buy

machines, in the care and operation of separators and traction engines.

Opportunity for special study and investigation of the best land clearing methods, the use of explosives, and the value of organized community and county effort in converting the cut-over country into real farming land.

Hourly lessons for home-makers in home management, planning and preparation of meals, dress design and house furnishing, home care of the sick and the welfare of the children.

Exhibits touching many phases of farm activity and also portraying the work of the agricultural extension division.

Annual meetings of the Minnesota Livestock Breeders' association, the Minnesota Horse Breeders' association, and of state breeders of Holstein, Guernsey, Jersey, Ayrshire, Angus, Hereford, and Red Polled cattle, swine, sheep, all in separate sessions.

Meetings of the Minnesota Federation of Farmers' Clubs, the Garden Flower Society and Minnesota fruit and vegetable grow-

ers, poultry raisers and beekeepers.

Annual conference for creamery managers of the state.

Dr. A. V. Storm, director of the short course, and officials of the various livestock and farm associations are at work on the official programs, details of which will soon be ready.

This testimony is given by a farmer of Prosper, Minn.: "There is no place a farmer can go where he can obtain a wider vision than at University Farm, and at no time can he do this better than at Farmers week. The instruction and entertainment provided cannot fail to be of lasting benefit to every person who attends."

A farmer of Mora, Minn., writes: "The knowledge I gained during Farmers' and Home-Makers' Week helped me very much last summer in planning my big new barn. I expect to attend Farmers' and Home-Makers' Week again this year."

A Park Rapids farmer sends this indorsement: "I have attended two of the Farmers' and Home-Makers' short courses at University Farm, and have received a great deal of educational and inspirational benefit from them."

## ORCHARD AND GARDEN

December 1 to 8.

Order a quantity of Latham (Minnesota No. 4) raspberry plants for planting next spring. The Latham is one of the best red varieties on the market.

Attend the State Horticultural Society meeting, Dec. 7-11, at the store of L. S. Donaldson Company, Minneapolis.

The package in which a product is sold has much to do with its sale. A New York farmer found it profitable to grade and wrap in paper potatoes suitable for baking purposes. He got a better price for them and also some advertising which sold other produce.

Two farmers in Wabasha county grow about eight acres of watermelons apiece each year. This county is also a great cabbage and onion center. The cabbage and onions are largely shipped out, but the melons are sold right on the home farms.

One result of prohibition has been the multiplication of soft drinks, many of them purporting to be fruit juices. Laws should be enacted to prevent the use of fruit advertising on beverages which are not made of fruit juices.—Le Roy Cady, associate horticulturist, University Farm, St. Paul.

## ORCHARD AND GARDEN

December 8 to 15

Potted plants or flowers make fine Christmas presents.

This is the season the spruce wind-break begins to look good. It is an easy matter to get material from it for Christmas trees and decorations.

Viburnum Lantana, commonly called Wayfaring Tree or Rowan Tree, is a splendid ornamental. In olden times it was planted near houses because it was supposed to ward off witches, sprites and goblins.

Don't keep house plants in a hot, dry room. They must have moisture in the air and some ventilation. People need the same things for their best development.

Results in some quarters seem to indicate that it is a poor policy to band trees with sticky or greasy material to prevent insects going up. While it prevents the insects climbing, it seems to be only a question of time when the material kills the tree, especially thin-barked trees. Remove the material each autumn and replace on another part of the tree if it is to be used at all.—Le Roy Cady, associate horticulturist, University Farm, St. Paul.

## LIBRARIANS SHOULD READ THIS NOTICE

Because of the widespread interest taken in peat soil problems the demand for Bulletin No. 188, issued by the Minnesota Experiment Station, has been so great that the edition is nearly exhausted. This bulletin was prepared by F. J. Alway, chief of the division of soils, and is entitled the "Agricultural Value and Reclamation of Minnesota Peat Soils." Librarians in need of copies for their files should write to the Office of Publications, University Farm.

## WINTER RATIONS FOR BROOD SOWS

E. F. Ferrin, in charge of swine production at University Farm, believes that good judgment in the care and handling of brood sows during the winter is as necessary as good feed in making a success with the pig crop.

"The cheapest grain for brood sows," he says, "is corn, but this feed alone is a very poor one for pregnant sows or gilts. Corn lacks in protein and mineral matter, each of which is essential if strong pigs are to be produced. Oats will supplement corn fairly well, and a ration of two-thirds corn and one-third oats is reasonably good. One of the best feeds to be used with corn is meat meal or tankage the proportion of one part to nine or ten of corn. Alfalfa or clover hay is an excellent addition to the grain ration, and will reduce the cost of the winter's feed if used.

"Amounts of feed to be given can well be governed by the gains made by the sows. Yearling, or older sows, need not gain more than a half pound daily during pregnancy, unless they are very thin in the fall. Gilts have growth to make as well as litter to produce, and consequently should increase more in weight than mature sows; from one-half to three-fourths of a pound is a reasonable amount.

"Exercise is one of the important factors in producing strong pigs. When the snow is not too deep, it is a good plan to feed ear corn some distance from the house or shed so that the sows will have to exercise to get their feed. It is probable that exercise is a big factor in avoiding hairless pigs."

## WARM, DRY HOUSE NEEDED FOR BIDDY

Mature pullet stock and proper housing and feeding—these are the prime factors in winter egg production. Winter eggs are profitable to the producer. Good fresh eggs sold for more than \$1 a dozen in Minneapolis last winter.

"The poultry house," says A. C. Smith, chief of the poultry division at University Farm, "should be kept dry and comparatively warm. To insure dryness, the house must be provided with a system of ventilation that provides for regulation. When moisture escapes, heat escapes with it. Ventilate sufficiently to make the house dry, but avoid a perceptible draft.

"A little thought and ingenuity supplemented by a little work will work wonders many times in correcting the faults of a hen house. Every poultry keeper should study this problem. In case there is no other way a thin walled and cold house can be made much more comfortable by banking heavily on three sides with hay or straw for the winter."

## SECOND VEGETABLE NEEDED IN MENU

"Man cannot live by bread alone." The potato also is good food, yet alone it will not induce physical vigor. "It should be accompanied daily with another vegetable," says Lucy Cordiner of the office of extension work with women, University Farm. "Carrots, onions, cabbage, rutabagas and other vegetables, all of which grow in abundance in Minnesota, should figure in family dietaries."

## CANNING CHICKEN

(To Editors: Below is the last of a series of instructional notes on the timely subject of canning chicken. Woman readers of your paper will no doubt take deep interest in this material.)

December 1 to 8.

## Boned Chicken

After cutting the chicken, the bones can easily be removed.

Boning the drumstick. Use the small French knife. This is a very sharp pointed knife, short enough to handle easily. Insert the knife at the end of the bone loosening the meat as you progress. The bone can then be easily withdrawn.

Boning the thigh: The bone is very close to the under surface and can be easily removed with the knife just described.

Boning the wing: Begin at the shoulder end of the wing. Insert the knife close to the bone and push the flesh back, turning the wing over the untouched portion as you progress. When the bone is out the wing is nearly inside out. Do not remove the bone of the smaller wing portion.

Boning the breast: From the rib side of the breast pass the knife under the flesh between it and the bone. Pulling the flesh gently away as progress is made gives two large portions of white meat, which may be divided into fillets if desired.

Boning the back: Do this before dividing the back portions. This is not very satisfactory because the flesh of the back is in small portions lying in pockets. It loses in flavor when cooked separately from the bone. Slip the knife under each rib and draw the rib out. The meat overlying the rib can then be rolled over the back. Pack the meat solidly into sterilized jars. It is very attractive if white meat and dark meat be packed separately. Use the bones with other discarded portions for making stock. Add one teaspoon salt to each quart, adjust rubbers, cover and process.—Lucy Cordiner, of the office of extension work with women, University Farm, St. Paul.

## CANNING CHICKEN

December 8 to 15

Time for processing—  
Fried young chicken: Heat to boiling and then boil two hours.

Powl: Heat to boiling and boil three hours. Remove from boiler, tighten covers, let stand until cold and store.

If rubbers have not stood the test of processing, replace them with new; adjust covers, and boil again for 20 minutes.

If economy jars are used, be sure that the rubber-like substance is firm and unbroken.—Lucy Cordiner, of the office of extension work with women, University Farm, St. Paul.

## CALCIUM CHLORIDE ENEMY OF SOLDER

According to investigations carried out by the United States Bureau of Standards, Department of Commerce, calcium chloride compounds should be used with caution, if at all, in the modern type radiator on account of their corrosive action.

"All these," says J. B. Torrance of the farm engineering section at University Farm, "have a somewhat corrosive action on the engine jacket, on the solder in the radiator joints, and on the aluminum often used in manifolds, pumps, and headers. The most serious of these is the effect on soldered joints, as tests by the Bureau of Standards have shown the complete removal of solder when immersed in a 20 per cent solution of calcium chloride for four days.

"The use of rain water and of pure commercial calcium chloride will tend to keep the corrosive action down."

## POINTERS ON BABY BEEF PRODUCTION

The producer of baby beef generally finds it necessary to breed his own stock. Calves with the conformation and quality to finish at 18 months of age are seldom bought on the market in any numbers of uniform type, and at a figure where they can be profitably fed out. Older and plainer stock can be bought for less money, will make larger gains, and sell at about the same price a hundred pounds as the finished calf.

The problem for the producer of baby beef is to get his raw material of the proper quality as cheaply as possible, and in the opinion of N. K. Carnes of the livestock division at University Farm, he can generally do this best by keeping a herd of real, well-bred beef cows, and by feeding and caring for them economically. The feed and care of the cow will be charged against the fattened calf.

"The majority of beef producers," says Mr. Carnes, "prefer to have their calves dropped in the spring of the year. The calves can run with their dams on pasture during the summer, and be weaned in the fall about the time they go into winter quarters. By this practice, the beef cows can be wintered more economically. They require less shelter and labor, and less concentrated food than when they are suckling calves. A beef cow of good type will support a calf and keep her own flesh on pasture without any grain. When the pasture is short or dry, silage can generally be fed at a profit. Breeding cows can be wintered well on good legume hay or on carbonaceous roughages with some nitrogenous concentrates to balance the ration. The beef cow should utilize the roughage on a farm to maintain her body weight. The high-priced concentrates can be fed more economically to her growing calf.

"Regular care with plenty of pure water and salt will go a long way toward keeping a cow in condition. Do not let her get down thin, because it always costs money to put on flesh, and she must be in condition if she is to raise a healthy, vigorous calf."

## BETTER THE DIET THE MORE EGGS

Too many poultrymen rely almost wholly on grain feeds during the winter. Green food, beef scraps, milk by-products and mineral matter are too often omitted altogether or fed too infrequently and sparingly. Oyster shell, prepared grit and charcoal, ready for the fowls at all times, provide mineral matter. Cabbage, beets, mangles and sprouted oats make excellent green foods; hung an inch higher than the head compels needed winter exercise. Any fresh vegetables, even raw potatoes, are a whole lot better than nothing of the kind at all.

For animal food, beef scraps serve the purpose splendidly. Milk by-products, when low priced, are used with excellent results and probably with greater returns, comparatively, than when fed to farm animals.

The more the birds eat, the more they lay, if the rations are properly compounded and fed skillfully. Get feeding formulas from the poultry husbandry division, University Farm, St. Paul.

Good winter production means unquestioned success. Now is the time to house comfortably and feed skillfully.—A. C. Smith, chief of poultry division, University Farm.

## SPOILED SILAGE MENACE TO STOCK

The season for opening the silo and beginning with the silage feeding is at hand. There is always a layer of half a foot or a little more of badly molded and spoiled silage on the top that had better be taken to the manure pile or put somewhere out of reach of the stock, as this spoiled silage might cause some trouble. This is especially true in feeding the silage to horses. Only good, sound silage should ever be fed to horses and then only in limited quantities. A little molded silage is not likely to prove harmful to cattle. Silage feeds best to cattle and sheep when fed in a bunk or manger in the barn or in a protected shed. Where grain is being fed, it can well be spread over the silage after the silage has been placed in the feed bunks.—W. H. Peters, acting chief, division of animal husbandry, University Farm.

## WOMAN DOES BIT FOR FARM BUREAU

Emma Henderson, home demonstration agent for Dakota county, was no mere spectator in the recent farm bureau membership drive. She took her turn driving the solicitors about the country, and then in the evening, just to make a good day of it, she was at the farm bureau office to check the returns as they came in by telephone.