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EDITOR'S COLUMN

Editors to "Gopher Prairie"

An outline of the program for the annual meeting of the Northern Editorial association, which is to be held at Sauk Center Jan. 26, 27 and 28, has been furnished the press by A. G. Rutledge, secretary of the association. Sauk Center is the Gopher Prairie of the novelist, Sinclair Lewis, but it is more readily placed, perhaps, by the editors of the state as the home of Frank Eddy and Asa Wallace.

The convention will open at 1 p. m. Jan. 26, when a reception will be held for the editors at the Palmer house. At a business session in the evening President H. P. Phillips will deliver his annual report and E. H. Denu of Bemidji, Fred C. Schilpin of St. Cloud, L. A. Rossman of Grand Rapids, and C. R. C. Baker of Willmar will discuss the future of advertising.

The opening session Friday will be devoted to the formal welcome by the mayor, A. L. Ingram of Sauk Center, and the response by H. Z. Mitchell of Bemidji. Members will discuss the matter of making a community survey and the worth of advertising service. At noon the editors will be entertained at luncheon by members of the board of control at the state home school for girls. Speakers of the afternoon session will be Senator George M. Peterson, W. E. Verity of Wadena, and Ludwig I. Roe of Montevideo. After the banquet Friday night addresses will be given by Philip Leisch of New Ulm, State Auditor R. P. Chase, N. B. Black of Fargo, Fred E. Hadley of Winnebago and Major Harrison Fuller of St. Paul.

James C. Morrison of the Morris Tribune will speak Saturday on "Should Subscription Prices Be Reduced?"

Look on These Two Pictures

A central New York county weekly in a recent issue gives a good illustration of the futility of trying to promote a chautauqua or similar enterprise without proper publicity. The chautauqua came to town almost unheralded, used no advertising space in the local paper, and the press notices furnished were so vague and poorly prepared that the editor could get little real news from them. He did, however, print all the news he could get and gave the chautauqua hearty editorial endorsement. Yet because the public knew so little about the enterprise, it was poorly attended. A short time before this, a local committee had brought a college glee club to town for a concert. Printers' ink was used lavishly in paid advertising and circulars. The result: A packed house.

Lee Urged for Senator

Rudolph Lee, editor of the Long Prairie Leader, is being groomed for the state senatorship from the district comprising Todd and Wadena counties. His name was proposed by the Bertha Herald and since that time several other papers have come out in his favor. Mr. Lee has not yet signified his intention to become a candidate.

Stands by Home Community

The Leader-Democrat of Le Sueur Center gave over part of an issue recently to a survey of the progress of the Le Sueur Center community. "The present generations with the present stage of development would do the pioneers and themselves much injustice if they do not have almost unlimited faith in the future of Le Sueur Center and its community," the paper declares.

Itasca Well Played Up

One section of a recent issue of the Grand Rapids Herald-Review was devoted to the resources of Itasca county and contained special articles by Governor J. A. O. Preus, State Auditor R. P. Chase, Oscar H. Smith, immigration commissioner, and other state officials.

Du Toit Rallies From Sickness

F. E. Du Toit, editor of the Chaska Weekly Valley Herald, who has been ill for two months, is slowly regaining his strength and is again taking up his editorial duties.

Changes Name

Beginning with the first issue of the new year, the Minnesota Potato Exchange Weekly was enlarged and hereafter will be known as the Potato Digest, the official organ of the Minnesota Exchange. The change will make it possible to keep readers in touch with the potato industry both in crop improvement and successful marketing, the paper declares editorially.

ORCHARD AND GARDEN

January 15 to 22

Jar or shake newly fallen snow from evergreen trees to prevent breaking down the branches.

Look the orchard over for rabbit and mice work. Protect the trees as far as possible by tramping the snow and protecting the trunks.

Some parts of Europe seem to be short of flower seeds and certain sorts of vegetable seeds this year owing to poor climatic conditions for production. This may affect our supply of perennials and possibly of peas.

Experiments are being made to determine the sugar content of dahlia tubers. Some Washington experiments point to a possibility of using dahlias as a source of sugar.

One grower of everlasting flowers has found a good market for them in the twin cities. Many bouquets are made up of them and they are used in combination with other things to advantage.

Put up a good quantity of ice for next summer's use. A well filled ice house and a year's supply of wood in the woodshed will make living more enjoyable next summer. Try it.

It pays to know the parentage and quality of seed. In 1920 some 1,700 acres of a poor strain of Alaska peas were sown in Maryland and Delaware, resulting in loss to the canners as this strain when canned became dark and of course was not of much value for the market. Cheap seed is often most expensive.—LeRoy Cady, associate horticulturist, University Farm, St. Paul.

ORCHARD AND GARDEN

January 22 to 29

When going over the seed and nursery catalogs select a few novelties for trial this year. A few will be interesting, too many are apt to give many disappointments.

Time to think about the spraying program for this year—what is to be sprayed, materials needed, machinery, etc. It is time to make up the list and have it ready to order soon.

To protect apple and all smooth bark trees from sunscald shade the south and west sides of the tree. Use boards, wire screen, cornfodder or even heavy paper. Do it now.

There are few more satisfactory garden flowers than the gladiolus. Plant liberally of them this year and you will not regret your investment. Most varieties increase from year to year.

There are few plants that stand house conditions better than the geranium. Select dwarf compact free flowering sorts. Bright colors do best as a rule and also give more brightness to the window.

Are there any unsightly places, dumping grounds or dilapidated buildings in your community which might well be replaced with lawns, shrubs, trees or otherwise brightened up? These winter evenings are good times to discuss plans to make things better and organize to do the work early in spring.—LeRoy Cady, associate horticulturist, University Farm, St. Paul.

EARLY MARKETING OF FAT LAMBS ADVISED

"In marketing the produce of a flock of ewes the object should be to grow the lambs quickly, and get them ready for market as fat lambs at as early a date as possible," says W. H. Peters, professor of animal husbandry at the University of Minnesota. "Early lambs should receive what grain they care to eat from a creep protected from the ewes, beginning as soon as they start to eat and continuing until pasture is good. A grain mixture of 30 per cent ground oats, 30 per cent ground corn or barley 30 per cent bran and 10 per cent oil meal is good for this purpose."

Professor Peters advocates docking of lambs when they are from 10 to 14 days old. Ewes should be shorn as soon as they begin to show effects of the rising temperature, May being the usual time. A few days after shearing both ewes and lambs should be dipped in some standard sheep dip preparation. If they have no ticks one dipping is enough, but if they have they should be dipped again ten days later.

From then on to weaning time, good pasture supplied with shade, fresh water, and salt is all the attention the flock will need. Lambs should be weaned from the ewes when from four to five months old. If they are fit to go to market at weaning time, they should be shipped at once. If not fat enough they should be put into a fresh rich pasture, or, if that is not available, they might better be put right on a heavy grain feed and sold as soon as they get fat.

When the lambs are weaned, the ewes should be put on thin pasture for several days so they will dry up quickly, thus avoiding udder trouble. After a week or so they should go to a good pasture again so that they will flesh up for winter.

SOLDERING KNOWLEDGE USEFUL; OUTLAY SMALL

Soldering requires but a small outlay of tools and material, according to J. G. Dent, instructor in agricultural engineering at the University of Minnesota, and this knowledge is often of great value. A pound and a half of soldering copper, a small cake of sal-ammoniac, a small bottle of chloride of zinc acid and soldering paste, a coarse flat file about 10 inches, a sheet of emery or sandpaper, and a bar of half-and-half solder, are the materials required.

Before soldering the soldering copper must be well tinned, which is done by heating until it will melt the solder and filing smooth on all four sides with a coarse file, replacing the copper in the fire and heating until it will melt slightly a cake of sal-ammoniac and throw off smoke. Only the tip should be rubbed on the sal-ammoniac, after which it is touched to some solder and again on the sal-ammoniac. Repeat this process on all four sides of the soldering copper and coated with the solder, after which it is ready to use.

The solder may be heated in any clear fire, gas or stove, forge or gasoline blow torch; but care must be taken not to get the copper red hot as this will burn up the tinning, necessitating retinning. The proper heat can best be learned by experience. On removing the copper from the fire, wipe it off with a dampened cotton rag or waste to remove any dirt or soot. The best all around acid for use as a flux is chloride of zinc which is made by placing some muriatic or commercial hydrochloric acid on an open glass dish and dropping small pieces of zinc into it. Continue adding zinc until no more will be dissolved by the acid. Then add about 25 per cent water. If kept in a bottle, stoppered by a rubber cork, this solution may be kept indefinitely. Great care should be taken when soldering gasoline or kerosene tanks. Solder with the copper only and keep all fire away.

ICE ON FARM HELD NECESSARY FOR DAIRY

Ice for use on the farm, especially the dairy farm, is no longer regarded as a luxury. Many thousands of dollars are lost every year, says the United States department of agriculture, because of the improper cooling of milk and cream. One-half of a ton of ice to the cow is held to be sufficient to cool cream and hold it at a low temperature for delivery two or three times a week. Around two tons to the cow should be stored where milk is to be cooled. A higher quality of products and the fewer deliveries necessitated are important items in the saving made.

Experiments made at the South Dakota experiment station show that ice can be stored to good advantage in pits in the ground. From one pit 36 per cent of the original amount of ice stored was recovered and used. "A shrinkage of 64 per cent appears large," says the South Dakota bulletin, "but the conveniences and benefits of having ice daily more than repay for the loss."

Good farm ice-houses can be built at low cost, say agricultural engineers at University Farm. When sawdust is used for insulation, around 50 per cent of the original ice can be removed. If natural bodies of water are not available, ice can be obtained by building ice ponds.

FROZEN SILAGE FED WITHOUT MUCH DANGER

Frozen silage can be fed in moderate quantities without much real danger of injury to beef cattle, says W. H. Peters, professor of animal husbandry at University Farm.

"While frozen silage can be used," Professor Peters says, "the frost adds to the labor and cost of getting the silage out of the silo. Difficulty is also experienced in breaking up the silage into even feeds. Freezing also detracts from the palatability of the silage. Again, its consumption in good sized quantities will chill the animal and its feeding value is therefore lowered. It also has a tendency to cause a too laxative condition.

"To prevent silage from freezing, the silo should have an air-tight room and doors which are kept closed throughout the winter except when opened to throw out silage at feeding time. Another practice that will help to prevent freezing is to make a canvas mat that will cover the exposed top surface of the silage. This cover will aid in keeping the warm gases from escaping and thus prevent the silage from freezing. Another practice that is especially valuable with thin walled silos is to set poles around the silo, about two feet out from the wall; string woven wire around the outside of the poles and fill in between wire and silo wall with straw."

TEACH CHILD HEALTH, CLEANLINESS HABITS

The formation of habits of health and cleanliness while young is an essential part of a child's training, according to child welfare workers in the home economics division of the University of Minnesota. Hands and face washed before meals and at bed time; a bath every day or at least once a week; teeth brushed morning and night; a regular bed hour and ten hours of sleep each night with open window will set a child on the right road to health, they say.

Although simple, the clothing should provide clean, whole garments; different clothing for each day and night; clothing suited to the climate; change of under clothing and nightgowns at least weekly; change of stockings at least twice a week; warm underclothing and stockings; heavy coat, cap and mittens for cold weather; and shoes free from holes and of the right size.

Right recreation will be insured by the right sort of playmates; a safe, roomy place for outdoor and indoor play; at least two hours outdoor play every day; constructive and suitable playthings and tools and some one with sympathetic oversight to direct the play.

PORK CURING BEGINS BEFORE SLAUGHTERING

Successful pork curing begins before slaughtering, according to P. A. Anderson, assistant professor of animal husbandry at the University of Minnesota. Feed should be withheld for at least 12 hours previous to slaughtering, while water should be given freely, he advises. To allow the animal heat to be completely removed, the hog carcass should be thoroughly cooled out before freeing. The carcass may be ready to cut from 12 to 24 hours after cooling.

Pieces intended for curing should be trimmed carefully, the surfaces rubbed with salt and packed away for 24 hours. In the meantime the curing material is made up ready for use. In the brine method for every 100 pounds of meat take 10 pounds of salt, 2 pounds cane or brown sugar, 2 ounces saltpeter, 4 gallons water and boil. Skim off material which rises to the surface. Be sure it is completely dissolved. Pack meat in barrels or jars, clean and free from odors of any kind, after rubbing with salt, skim surface of meat towards the outside. Cure for six to eight weeks or for bacon, three days for each pound of meat in the average six pieces; and hams three and one half days for every pound of meat. When cured soak in water for a few hours and scrub outside surfaces with a stiff brush. Hang pieces for drainage and drying before smoking.

Because pieces must be handled during the process of curing, the dry salt method requires more labor than the brine method. Take 8 pounds salt, 2 pounds cane or brown sugar, 2 ounces saltpeter, mix thoroughly and take one third of the mixture and pack in box or other receptacle. Break the box in three days and use one-half of the remainder of mixture and repack. Cure for six to eight weeks. Wash the dry pieces before smoking. Smoke for 36 to 40 hours, using a cool smoke which secures greater penetration.

PROPER FOOD, SHELTER IMPORTANT FOR CHILD

Every child has a right to proper food and shelter, according to child welfare workers in the home economics division at the University of Minnesota. Proper shelter, they say, includes a clean, well kept house, with plenty of fresh air both winter and summer; warm rooms in cold weather; a separate bed at night with sufficient bed clothes to keep warm, and a pure, abundant water supply. Food requirements are three good meals a day, of clean, simple appetizing well-cooked food; meals at regular hours and sufficient time for them; and dinner at noon for children under 7 years of age. Included in the daily diet should be at least one pint of milk, cereal and bread, green vegetables, especially leafy, fruit, egg, meat or fish. An additional pint of milk is advised if none of these three is used.

KNIFE FOR LIGHT WORK EASILY MADE

For light work such as cleaning insulation from electric wires, an inexpensive handy little knife can easily be made by taking a broken hacksaw blade about five inches long, and grinding the back to a knife's edge and winding with friction tape for about the length of the blade of the handle, says J. G. Dent, instructor in agricultural engineering at the University of Minnesota. Take care that the tape is put on so that the knife can also be used for a saw by turning over. This can be used on light work for sawing metal where a hacksaw frame would be in the way.

HOT FORMALDEHYDE TREATMENT ADVISED

The use of hot formaldehyde in the treatment of seed potatoes is recommended by R. C. Rose, extension specialist in plant pathology with the University of Minnesota. Many trials have demonstrated the effectiveness of this disinfectant when heated, he asserts. The corrosive sublimate method, commonly used by growers, requires a great deal of time, the disinfectant is not readily soluble and the solution cannot be used long without renewal. Furthermore, because a poisonous residue always remains on the surface of the potatoes many growers hesitate to use the corrosive sublimate method.

To make up the hot formaldehyde solution, take 2 pints of 40 per cent formaldehyde and dilute in 30 gallons water, heated to a temperature of 118 to 122 degrees F. Dip the potatoes for two minutes, cover for one hour and dry. Wooden crates or wire baskets can be used for dipping.

An ordinary tank heater can be used to heat the solution, says Mr. Rose. A floating dairy thermometer is a great help in regulating the temperature of the solution.

More than 530 bushels were treated by the hot formaldehyde method in less than six hours on a farm in Iowa in a cooperative venture participated in by 15 potato growers of the community, Mr. Rose asserts.

"TROPICAL FOWL" MITE DISCOVERED IN STATE

Poultry growers generally recognize that one of the most troublesome and destructive pests of their fowls is the chicken mite. Until recently it has been assumed that there was only one kind of mite attacking fowls in this country and all directions for control have been based on the habits and life history of this common poultry mite.

Now it is evident, according to Dr. W. A. Riley, chief of the entomology and economic zoology division of the University of Minnesota, that Minnesota poultrymen must reckon with another species, usually called the "tropical fowl mite" because it is the most widely distributed and common poultry mite in the tropics. It is known to occur in Meeker county in this state and may be much more widely distributed, he says.

This tropical fowl mite is smaller and much more active than the ordinary mite. Both species may be found in nests, but an important fact bearing on control is that the tropical fowl mite is much more common on the fowls and may feed both night and day. It does not retreat to the roosts or to cracks and crevices of the building to the extent that the ordinary form does.

On the fowl the tropical mites occur most numerous near the base of the feathers about the vent. Here they may be massed in enormous numbers of all stages, including eggs. Heavy infestation often results in the death of the fowl. A number of cases of their attacking men are on record. Such attacks are not only irritating, but frequently produce a rash. Fortunately they are only temporary.

STITCH IN TIME WILL SAVE GRANITE ENAMEL

Often times a piece of new enamel ware or granite ware will become chipped, exposing the iron. This will soon begin to rust and before long will become a hole. Usually the piece is then discarded—long before it would otherwise have become necessary. If taken in time the rusting can be prevented, or if rusted through, it can be repaired quite easily with solder. For this job it is necessary to have some chloride of zinc soldering solution, some "half and half" solder and a soldering copper.

First scrape all the exposed iron perfectly clean and bright with a knife. Next apply a little soldering solution and with the hot, well tinned soldering copper, cover all the exposed surface of the iron with solder. Hold the soldering copper on the parts to be soldered a sufficient length of time to allow the metal to become heated up to the melting point of the solder. If done too hurriedly, or if the soldering copper is not hot enough the solder will not stick. Wash the finished job with clean water to remove all trace of the soldering solution. This method of repair has been quite thoroughly tried out and seems to prove successful.—J. G. Dent, instructor in agricultural engineering at the University of Minnesota.