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EDITOR'S COLUMN

Proud of Its Libel Suits

The Watertown, S. D., Herald professes to be proud of the libel suits it has been called upon to defend. It argues the case in this way: "There are thousands of newspapers which have never been sued for libel, but the fact may be that they have been so concerned with keeping on the good side of everybody that they have failed in performing their duty as a newspaper. The Herald takes pride in having been defendant in a dozen or so libel suits. While we have won favorable verdicts in each and every case, the evidence is conclusive that the Herald has the courage to take a determined stand against evils which tend to corrupt the community. A newspaper dominated by fear of the courts or by its advertisers can never be of great value to the people."

Good Copy Mine

A contributor to Editor & Publisher says there is a lot more news in weekly real estate transfers than is generally printed by the country editor, and he believes it would be a good stunt to get this news and use it in connection with each transfer. Such questions as, Why did the man who sold sell his property, what is he going to do now, where does the new owner come from, how many in his family, and what is he going to do with the property, could be answered and information furnished which would be of great interest to many readers of the paper.

"Cards of Thanks" Condemned

E. H. Warren, editor of the Mail at Spearfish, S. D., objects to the printed "card of thanks," whether it is paid for or not. He says: "For the relatives of the departed member of the family who wish to thank those who assisted them, it is much more to the point to go personally to those friends and express their gratitude. To make a public demonstration in the newspaper is in extremely poor taste. Persons who try to alleviate the sorrow of friends and neighbors do so with no expectation or desire to be publicly thanked for such services; nor are they entitled to such distinction for performing a Christian duty."

Red River Valley Editor Dies

James Gorman, aged 53, president of the Northern Minnesota Editorial association, died at his home at East Grand Forks recently. He had been editor and publisher of the Weekly Record there for seven years. For eight years he was city clerk.

Another Change at Sleepy Eye

The Sleepy Eye Herald-Dispatch has passed to new hands again, William Miller, editor and publisher, having sold to W. E. Harrington of Olivia. The latter has had much newspaper experience and promises his best effort to maintain the paper at its old-time high standard. Mr. Miller in his formal announcement gives no indication of his future plans.

Waseca Journal Editor Is New P.M.

Farm Press News tenders its congratulations to that veteran editor and publisher, William A. Clement, who has been appointed postmaster of Waseca.

RULES FOR CANNING

TOMATOES AND CORN

There is yet time to can an abundance of tomatoes and sweet corn and various vegetables for fall and winter use. Foods spoil because of the growth and destructive action of microscopic living organisms called germs. These organisms are molds, yeasts, and bacteria; the process of canning provides conditions unfavorable to their development.

Tomatoes selected for canning, say home economics specialists at University Farm, should be scalded one and a half minutes or until the skins loosen. Then dip in cold water. Remove stems and cores and pack directly into cans or hot jars. Press down with table-spoon and add level teaspoonful of salt per quart. Put rubbers and caps of jars into position, but not tight; seal tin cans completely. Process in water bath, homemade or commercial, for 22 minutes.

Farmers' Bulletin 1211 gives full directions for the home canning of fruits and vegetables and can be obtained upon application to the Division of Publications, United States Department of Agriculture, Washington, D. C. Send for a copy.

Seed Corn Time Rolls Round Again; Andrew Boss Urges Selection on or Before Dates Sept. 10-20

"The best authorities on seed corn selection agree that it is best to pick seed ears from the best plants growing in full hill stands," says Andrew Boss, vice director of the Minnesota Experiment Station at University Farm. "These plants can most easily be found before the corn stalks freeze or dry out. This method of selection gives an opportunity for observing the health and vigor of the plants from which seed ears are taken and their behavior under competition in hills with other plants."

"It is probable that the best stalk in a hill of corn will have a good ear and that seed from that ear will again produce plants that will do well under competition with other plants. If the best ears only from the most vigorous plants are used for seed, the chances of getting a full crop of corn are greatly increased."

"Every farmer who succeeds has pride in his crops. Almost any farmer would be pleased to grow the best corn

in the community. To do so he must have good seed as well as good land. The care of the crop begins with the selection and curing of the seed. The man who observes Seed Corn Time for making the selection will have an advantage in growing next year's crop that counts for much. The extension division of the agricultural college has announced September 10 to 20 as the most favorable period for seed corn selection in Minnesota this year."

ORCHARD AND GARDEN

September 1 to 8.

Farmers' Bulletin 1264 is a good discussion of how to make unfermented apple juice.

When cabbage are full grown and liable to crack, their growth may be retarded by twisting the plant or loosening one side.

Keep celery growing as rapidly as possible all through the season. It requires plenty of water and fertilizers for best development.

Handle apples carefully for market or storage. They quickly show bruise marks on the skin and these marks cheapen the market.

Keep all aphids and other insects off house plants now. Once they become established it will be hard to rid the plants of them.

The growers who sprayed their fruits are getting their pay now. Clean, good apples are always easier to sell than wormy ones.

Celery is perhaps of better flavor if blanched with earth. Earth, however, cannot well be used in warm weather as it is apt to cause decay of the stems.

Have the old canes been removed from the raspberry patch and the new growth thinned? These thinnings should always be burned to destroy as many insects as possible.—Le Roy Cady, associate horticulturist, University Farm.

ORCHARD AND GARDEN

September 8 to 15.

Do not plant peonies deep. Two inches from buds to top of ground is enough. Planted deep they refuse to bloom.

The best asters in this section are grown in greenhouses. Control of moisture, heat and insects is easier here than in the field.

Out of door bulbs may be planted this month. Tulips and crocus are most satisfactory. Try a few Darwin tulips. They are worth while.

Wenatchee valley apple growers have assessed themselves three cents a box for advertising purposes in 1922. This will amount to about \$1,000,000. No wonder people use western apples.

It's worth while growing sumac and some other shrubs for the beauty of the fruit and foliage in autumn. Besides, it helps to bind soil on banks.

Cure onions thoroughly before storing. They are best stored in shallow bins or shelves, not over eight or ten inches deep, so as to have a good circulation of air about the bulbs.

Nuts are about ready to harvest. Wise indeed is the family that lays in a good supply of butternuts, hickory or black walnuts, depending on what are available in the community.—Le Roy Cady, associate horticulturist, University Farm.

QUACKGRASS INDICTED ON ANOTHER COUNT

Quackgrass has been indicted on another count by R. S. Kirby, collaborator with the United States Department of Agriculture in cereal disease investigations at University Farm.

This common farm weed pest, Mr. Kirby declares, is the greatest harborer and spreader of "take all," a comparatively new disease which has caused a loss of from 60 to 70 per cent in New York wheat fields this year, and has appeared in Indiana, Arkansas, Kansas, and Oregon. The disease attacks only winter wheat seriously, spring wheat apparently being immune. It has also been known to spread to rye, barley and timothy. Oats is resistant.

Although no traces of "take all" have been found in Minnesota, conditions are favorable for its introduction and spread. Mr. Kirby urges thorough cleaning of all seed coming from infected areas as an aid in combating the disease, for the reason that chaff and foreign material in grain carry the destructive fungus.

COTTAGE CHEESE EASY TO MAKE IN ANY HOME

On most Minnesota farms there is produced considerable skim milk. It is fed to calves, hogs or chickens, while little thought is given to its value as human food on the farm. One form of utilizing this valuable food in the household is as cottage cheese, or dutch cheese.

Cottage cheese contains all of the proteins of milk and a little fat. It contains more protein than most meats and the cost is very slight. Each pound of cottage cheese contains about one-fifth of a pound of protein, most of which is digestible.

This food alone is delicious and palatable and it may be made more so by adding a little sweet or sour cream, salt, chopped onion, and pimientos. It may be used in sandwiches and salads, and served with fruits, jellies and nuts. As a meat substitute cottage cheese rolls make a pleasing dish.

Cottage cheese may be made in any home by permitting the milk to sour naturally until it curdles or clabbers. Cut the curd into fine pieces with a knife and cook slowly over a slow fire, preferably at the back of the stove, until the curd contracts and wheys off. Remove the whey; wash with cold water to firm the curd and wash out some of the acid taste. Place in colander or hang in a cloth sack to drain. After cooling and draining it is ready for the table. It requires no curing.—C. D. Dahle, dairy division, University of Minnesota.

SHE KEEPS ACCOUNTS, FINDS POULTRY PAYS

That persons who keep accurate accounts of receipts from poultry are usually pleased with the results shown, has been the observation of Cora Cooke, poultry specialist of the university's department of agriculture. Mrs. J. B. May of Homer, Minn., has reported the following hatching and rearing record for the spring of 1922 to the home demonstration section at University Farm:

Cost of Hatching and Feeding to July 14	
44 dozen eggs at 24 cents.....	\$10.56
10 gallons oil for incubator.....	1.40
450 pounds corn.....	4.50
40 pounds succotash.....	.80
30 pounds wheat bran.....	.40
30 pounds rolled oats and 60 pounds chick feed.....	3.00
25 pounds meat scrap.....	1.50
100 pounds shorts, 100 pounds bran Skim milk (no charge).....	2.65
	\$24.81
Receipts	
June 30, 29 cockerels, 52 lbs. @ 28 cents.....	14.56
July 1, 1 small cockerel.....	.25
July 1, 2 cockerels used.....	.70
July 14, 17 cockerels, 38 lbs. @ 25 cents.....	9.68
	\$25.19
From receipts above cost.....	.38
240 chicks on hand @ \$1 each.....	240.00
Return over feeding and hatching July 14.....	\$240.38

FIELDS OF MINTURKI RETURN GOOD YIELDS

A. D. Haedecke of University Farm, secretary of the Minnesota Crop Improvement association, recently inspected many fields of Minturki winter wheat which he predicts will yield from 25 to 35 bushels an acre. Many fine pieces of this wheat, says Mr. Haedecke, were grown in Carver and Waseca counties.

Farm crops men at University Farm say a goodly supply of Minturki seed wheat has been distributed. This wheat was developed by the university plant breeders by crossing Turkey winter wheat, a high yielder, with Odessa, which is known for its winter hardiness. Minturki has proved its adaptation to Minnesota conditions. It is a grain of highly desirable character and is recommended for seeding in place of common winter wheat.

Write to A. D. Haedecke, University Farm, for a seed list. There is considerable winter wheat available in the state and the most of it is of very good quality, he says.

POTATO BINS NEED THOROUGH CLEANING

"Clean your potato bins," is the advice of R. C. Rose, plant pest specialist with the agricultural extension service at University Farm, who finds losses from dry rot in unclean bins to run as high as 50 per cent.

Digging and handling should be done as carefully as possible, he states, in order to avoid bruises through which the dry rot fungus enters the tuber. Before being filled with the new crop all bins should be thoroughly sprayed or swabbed on walls, floors and ceilings with a solution of one pound of copper sulphate to 10 gallons of water or of formaldehyde in the proportion of one pint to 10 gallons of water. The bins should be well aired and dried out before the potatoes are placed in them.

From 35 to 40 degrees is advised by Mr. Rose as the best storage temperature as rots spread more slowly and normal shrinkage is less. Large quantities of warm potatoes should not be placed in a cool cellar, as the air becomes heavily charged with moisture and the tubers will heat. It is a good plan to leave the potatoes out of doors overnight and bring them into storage in the morning before they are heated by day temperatures.

Potatoes require a limited amount of air which should be provided by an intake opening at the bottom of the bins, otherwise moisture collecting on the surface of the bins will result in too much humidity. Storage cellars should have ventilators in the roof for the removal of warm air and moisture. These can be regulated by stuffing them with hay or straw.

SANITATION VITAL IN THE CARE OF FLOCKS

Coccidiosis is the scientific name for a disease of poultry which primarily affects the digestive tract and has been very prevalent this year. Adult birds are not often affected, but can transmit the disorder to the younger birds.

The cause is a very small organism which multiplies in the intestines and is spread about the poultry yards by means of the droppings from the sick birds, says Dr. W. A. Billings, poultry disease specialist of the University of Minnesota.

"The parasite enters the body with the food or drink and localizes and multiplies in the intestines," says Dr. Billings. "This sets up an inflammation of the intestinal wall, which in turn causes a diarrhea rather bloody in character. The birds drink large quantities of water and have a tendency to become sleepy appearing. Death usually occurs a few hours after the disease develops. If not, there is a chance that the bird will recover and become a carrier, that is, a source of infection to others. A laboratory examination is usually necessary to make a positive diagnosis.

"The treatment is simple and effective if careful sanitation is practiced. All the drinking and feed dishes should be scalded daily. Remove birds noticeably sick and keep by themselves. Use drinking water to which has been added one teaspoonful of creolin for each three gallons of water. Feed large quantities of sour milk or buttermilk. This has been found to be very beneficial. Administer also a dose of epsom salts in the proportion of about a third of a teaspoonful for each fowl."

BIDDIES WILL REPAY COST OF COZY HOMES

"Give the hen a chance," says N. E. Chapman, poultry specialist with the agricultural extension division at University Farm. "Give her a warm and well built house and Minnesota poultry keepers will soon surpass the much heralded Pacific coast districts in profitable egg production." In an effort to put a profit-producing laying house on every one of the state's 178,000 farms, poultry specialists of the university will conduct an intensive better housing campaign to continue through the month of September. This will be followed by a month's drive to demonstrate the best methods of feeding poultry for profit.

MEAT TRADE BALKS AT HEAVY WEIGHTS

"The day of the heavy weight has passed," says E. F. Ferrin of the animal husbandry divisions of the University of Minnesota in referring to conditions and demands of the meat trade. "Light weights are easily disposed of, while heavy carcasses are hard to move. Overweight lambs have long been heavily penalized in price condition prevails with hogs and cat-when sent to market, and the same tie. It does not pay any meat producer to market more weight than is necessary in getting his stock in fairly well fattened condition. Only about 15 per cent of the market demand is for steers weighing more than 1,300 pounds. And to sell well these must be good to choice beeves offered during the holiday season. Yearlings weighing 900 to 1,100 pounds, often termed baby beef, are the desired kind, and more recently 650 to 800 pound weights are in strong demand."

"A three dollar spread between prices for butcher hogs and smooth heavy sows has frequently prevailed on the South St. Paul market this summer. The difference last winter amounted to approximately \$1 to \$1.50 per hundred during the season when packing house stocks are being laid in. No one can escape the verdict that lard is unwanted in these days of common use of vegetable oils and compounds.

"Of course a reasonable degree of finish is necessary to make any carcass of meat tender and juicy. Thin animals, no matter how well bred, make unpalatable tough meat. But it is a mistake to market nowadays an over-fat or heavy meat animal, because the consuming public does not want that kind of goods."

SAVING EFFECTED BY "HOGGING DOWN" CORN

Each year witnesses a large increase in the number of hogs finished on corn by the "hogging down" method, says N. K. Carnes of the animal husbandry division, University Farm. There are several advantages to this system of pork production, he believes. It eliminates expense and labor connected with the harvesting of corn and most of the labor connected with the feeding and care of hogs by other methods. The labor saved can be profitably employed at other work of which there is always an abundance during the fall of the year.

"The hogs can be turned in the cornfield as soon as the corn is well dented," says Professor Carnes. "If the cornfield is a large one, it should be divided, and the smaller fields hogged off one at a time. This will prevent the wasting of corn by its being knocked down all over the field before the hogs can consume it. The 'hogging down' method conserves manure by spreading it on the field while fresh, thus avoiding the loss of plant food by leaching.

"Experiments conducted at the University of Minnesota do not show an increase in the daily gains where the hogs are allowed to harvest their own corn in comparison to hand feeding, but a larger profit results by the former method, due to the saving of labor."

OLD DOBBIN STEALS MARCH ON TRACTOR

"Tractor manufacturers and horse breeders association may urge the relative merits of tractors and horses as sources of farm power with all the eloquence of which they are capable," declares G. A. Pond, in charge of the cost accounting section at University Farm, "but the farmer who has both available keeps his eye steadfastly on the relative prices of kerosene and oats and adjusts his power supply accordingly."

Recently summarized data collected on ten Steele county farms showed but 298 hours of use per tractor in 1921 as compared with 415 hours the year previous, a decrease of 28 per cent. The use of horse labor, on the other hand, increased an average of 610 hours per farm during the same period.

"The fact that tractor fuel declined only 29 per cent in price while horse feed decreased 55 per cent partly explains the change," says Mr. Pond.

DR. ECKLES REVISES HIS DAIRY TEXT BOOK

Complete revision of his well known book, "Dairy Cattle and Milk Production," has been undertaken by Dr. C. H. Eckles, chief of the division of dairy husbandry at University Farm. The book has long been recognized as a standard and authoritative work on modern dairy production. The revision will bring it up to date and in accord with new developments.