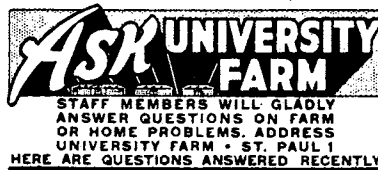


Dec. 27, 1950

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Q. How can I make potted plants from the florist last longer at home?

A. Two good rules to follow are: 1) Keep the plants in sunshine or bright light, out of drafts; 2) Water with lukewarm, never cold water. Setting the plants in a cool room at night will also help. -- Richard Widmer, horticulturist

\* \* \* \* \*

Q. How can I get my turkey laying hens into early production?

A. Use some type of artificial illumination about one month before the turkeys are expected to lay. If the eggs are not wanted before March, the lights probably are not necessary. It's not necessary to have complete confinement. I have seen turkey flocks brought into satisfactory production and maintained with light and good feeding beginning in January and carried right through May, even though the birds were protected only by sheds. Usually morning lights are used, and these must be adequate. -- H. J. Sloan, chief, poultry husbandry.

\* \* \* \* \*

Q. What is enriched flour?

A. It is flour whose food value has been improved by increasing the amount of four essential nutrients--iron and the three B vitamins, thiamine, riboflavin and niacin. These nutrients, necessary to life and health, are reduced in the milling of white flour. -- Inez Hobart, extension nutritionist.

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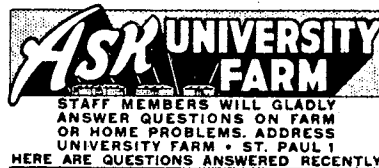
Q. Is it too late to take soil samples?

A. Don't chop soil samples hastily from frozen ground. A few shallow samples won't be representative of the field. -- H. E. Jones, extension soils specialist.

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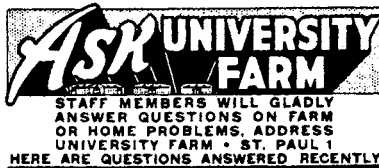
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- Q. In planning my pasture program for future years, what kind of pasture can I use in the early part of May for my dairy cows?
- A. Rye is the answer for this early spring grazing period. If the rye is seeded in August, it may furnish some fall grazing as well as ample grazing in the spring. Balboa rye is reported to have little effect on the flavor of milk, and fewer precautions may be necessary in pasturing this variety. -- M. C. Hervey, associate professor, dairy husbandry.
- \* \* \* \* \*
- Q. How should the outside of the refrigerator be cleaned?
- A. Wash the outside periodically with warm, soapy water. Follow with a clear water rinse with a clean, damp cloth; then dry with a clean cloth. Avoid any harsh abrasives or polishes not specifically for use on baked enamel surfaces. A cream wax will help to preserve the finish. -- Mary May Miller, extension home management specialist.
- \* \* \* \* \*
- Q. Will the farm labor problem be worse in 1951 than it was in 1950?
- A. Yes. The induction of men for military purposes will take workers and prospective workers from both agriculture and industry. Farm operators can look forward to having less hired labor and to paying higher wages. -- W. E. McDaniel, instructor, agricultural economics.
- \* \* \* \* \*
- Q. Why are some oranges artificially colored?
- A. Because they are partly green by nature. Federal food authorities permit growers to add coloring only to oranges that are fully ripe but are partly green by nature. Green, immature oranges are never colored. Since the coloring used is harmless, the orange peel stamped "color added" can be used in making cakes and marmalades. -- Eleanor Loomis, extension consumer marketing agent.

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Q. What is a quick and easy way to clean everyday silver?

A. Put soft water in a shiny aluminum pan with one teaspoon salt and one teaspoon soda for each quart. Be sure the water covers the silver. Boil for one minute. Wash in clean, soapy water, rinse and dry. Use a good grade of silver polish for sterling silver, for oxidized silver to avoid removing the oxidation and for soldered silver to prevent loosening soldered handles. -- Mary May Miller, extension home management specialist.

\* \* \* \* \*

Q. What are the best weights at which to market hogs?

A. Generally speaking, most of our hogs need to reach 210 to 230 pounds to have enough fat so that the meat is tender and has good flavor. Naturally, there is a difference in type of hogs with respect to the amount of fat and lean, but the bacon breeds and some of the newer breeds produce high proportions of fat to lean if they're carried to weights of more than 250 pounds. To hold down the production of fat, it is necessary to sell these hogs before they reach live weights of 240 pounds, and some of the short-bodied hogs ought to go to market at 190 to 200 pounds. -- E. F. Ferrin, chief, animal husbandry division.

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Q. Why is a low to moderate temperature recommended for cooking meats?

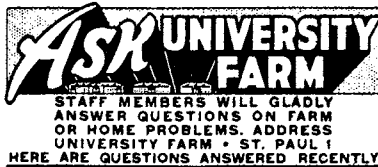
A. A high temperature causes toughening, shrinkage and loss of juice. Cook meat at simmering temperatures or in a moderate oven if you want it to be juicy and tender. The low temperatures also cut shrinkage. -- Ina Rowe, extension nutritionist.

\* \* \* \* \*

Q. Has oak wilt disease doomed the oak tree in Minnesota?

A. It has already killed a substantial portion of the oaks in this area, but we don't know as yet whether it will continue at its present rate, speed up or slow down. Actually the wilt fungus has missed more oaks than it has hit. Infection areas are spotted here and there. In places where the trees are closer together and there are no other intermingled trees, large numbers of oaks may be killed. -- David French, instructor, plant pathology and botany.

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Q. What is meant by the term "fixing nitrogen"?

A. There is an important group of bacteria that is able to use nitrogen from the air. In their bodies, the nitrogen combines with other elements. On dying, these nitrogen compounds become available to higher plants. This is called "fixing nitrogen". Some of these bacteria use the roots of legume plants as hosts, and one evidence of their presence in the soil is the existence of little nodules plainly visible on the roots of these leguminous plants. Examples are the clovers and alfalfa,  
-- P. R. McMiller, professor of soils.

\* \* \* \* \*

Q. What is a sensible reducing diet?

A. A good basic reducing diet should include each day: 2 cups skim milk, 1 egg, 2 generous servings of vegetables, at least 2 servings of fresh, unsweetened fruits, 2 medium servings of lean meat, fish or cottage cheese, small servings of bread or cereal and at least 3 teaspoons of butter. -- Extension nutritionists.

\* \* \* \* \*

Q. Where can I buy dependable field crop seeds?

A. Write to the Minnesota Crop Improvement Association, University Farm, St. Paul 1, Minnesota, for the 1950 Fall Seed Directory. The directory lists certified growers of practically every field crop variety. -- Ward Marshall, seed registrar, Minnesota Crop Improvement Association.

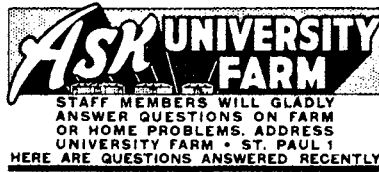
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Q. How can I prevent my fudge from becoming hard, dry and coarse-grained?

A. Cool the fudge mixture undisturbed to a lukewarm temperature before beating. If it is beaten when hot, large crystals form. In a cool, thick syrup, the sugar crystals formed are small. -- Ina Rowe, extension nutritionist.

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Q. Should frozen baked foods be unwrapped before defrosting?

A. No. It is best not to unwrap them before defrosting in order to prevent moisture from the air condensing on the food. -- Ina Rowe, extension nutritionist.

\* \* \* \* \*

Q. How does cold weather affect the growth of bacteria on milking utensils?

A. When it is cold and utensils are kept in cold barns or milk houses, even if utensils are clean, we can expect some reduction in bacterial counts of milk, simply because bacteria on these unclean surfaces have not reached such high populations as they would in warmer weather. They are growing, but not quite as fast. However, to depend on cold weather to eliminate the need for cleaning the milking machine is very hazardous, as many milk producers have found out. -- J. C. Olson, Jr., associate professor, dairy bacteriology.

\* \* \* \* \*

Q. How can I remove chewing gum from the living room rug?

A. Put a piece of ice on waxed paper over the spot to harden the gum; then chip off as much as possible with a dull knife. Next apply a dry cleaning fluid such as carbon tetrachloride on and around the outside of the gum. Let it remain three or four minutes; then lift off the gum with a dull knife. Repeat the treatment if necessary. -- Eves Whitfield, extension clothing specialist.

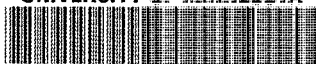
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Q. What value does corn and cob meal have in feeding poultry?

A. The corn portion has the same feeding value as regular corn, but the birds do not digest the cobs and consequently we do not recommend the feeding of corn ground with cobs. This makes a high fiber ration, and we are learning that the productivity of birds is greater both in growth and egg production if they are fed more concentrated rations. -- H. F. Sloan, chief, poultry husbandry division.

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