

UNIVERSITY FARM
1953, June 8

University Farm News
University of Minnesota
Institute of Agriculture
St. Paul 1 Minnesota
June 8 1953



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Extension Service.

For use during the week
of June 8 1953

Q. When should spring-flowering shrubs be pruned?

A. As soon as they finish blooming. Cut out a few of the oldest stems clear to the ground. This method of pruning keeps the shrub young and preserves the natural form of the plant. - Leon C. Snyder, extension horticulturist

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Q. Are higher-priced cuts of meat more nutritious than the cheaper ones?

A. No. The price of a cut of meat is not an index of its food value. In other words, the lower-priced cuts are fully as rich sources of protein, minerals and vitamins as are the more expensive cuts. - Mrs. Eleanor Loomis, Extension Consumer Marketing Agent

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Q. What crops are damaged by wireworms?

A. Potato tubers, beets, turnips and other root crops, all sorts of vegetables and vegetable seeds, nursery seedlings, annual and perennial flowers, corms and various bulbs and wild and cultivated grasses may all be seriously injured by wireworms. Early in spring these worms may cause a failure of corn, small grain and vegetable seed germination by boring into the sprouting seeds. In small gardens, a dust of either 5 per cent chlordane or DDT may be used. "How to Control Wireworms", Extension Folder 170, gives hints on how to combat these pests. Get a copy at the county extension office or from Bulletin Room, University Farm, St. Paul 1. - A. A. Granovsky, professor of entomology

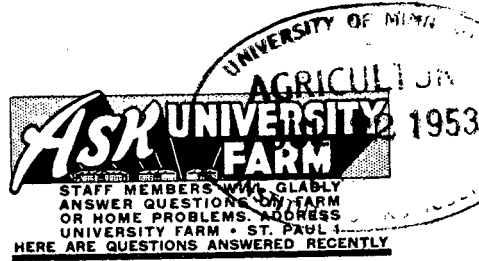
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Q. How does cultured buttermilk differ from natural buttermilk?

A. Cultured buttermilk is made from pasteurized skim or whole milk which is treated with specific milk-souring bacteria. These micro-organisms develop flavor, acidity and texture. Because pure cultures are used, cultured buttermilk has a more uniform flavor than the natural product. Natural buttermilk is the milk left after cream is churned to produce butter. The flavor and acidity of the natural buttermilk may vary considerably. Frequently the natural buttermilk contains small lumps of butter which many people enjoy. - Ina Rowe, extension nutritionist

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University Farm News
University of Minnesota
Institute of Agriculture
St. Paul 1 Minnesota
June 4 1953

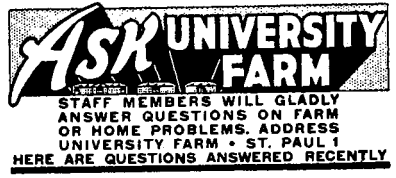
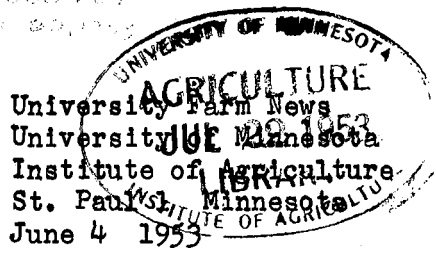


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For use week of June 15,
1953

- Q. Where can I get up-to-date directions for freezing fruits and vegetables?
- A. Extension Folder 156, "Freezing Fruits and Vegetables", just revised this spring has specific directions for preparing fruits and vegetables for freezing. Get a copy from the county extension office or from Bulletin Room, University Farm, St. Paul 1. - Grace Brill, extension nutritionist
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- Q. How can I prevent damage to my plants from cutworms?
- A. To protect row crops like onions and beans, dust the ground with 5 per cent DDT, chlordane or toxaphene or $2\frac{1}{2}$ per cent aldrin or heptachlor to a width of 1 foot on each side of the row so the cutworms will contact the insecticide. Leave a light, visible deposit of the insecticide on the ground for about 18 to 20 inches around each transplant. Instead of a dust, a wettable powder may be applied, using $2\frac{1}{2}$ to 3 tablespoons of DDT per gallon of water. - A. A. Granovsky, professor of entomology
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- Q. How soon should cultivation be started in the garden?
- A. Since weeds are easily killed when they are small, start cultivating as soon as the vegetable seedlings emerge and mark the rows. Cultivating at weekly intervals or as soon as the soil is dry enough after a rain to work will keep weeds controlled. Be careful, though, not to hoe too deeply around the plants, or you may injure the roots. - Orrin C. Turnquist, extension horticulturist
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- Q. What makes jelly cloudy?
- A. Cloudiness in jelly is sometimes due to having cooked the fruit too long before straining, or using too coarse a jelly bag and forcing some of the pulp through. Sometimes it is due to using fruit that is too green. This is most noticeable in apple or crab apple jelly. - Extension nutritionists

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June 22, 1953

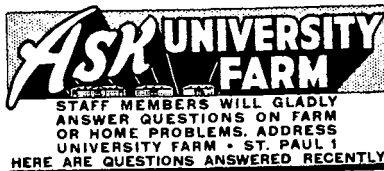


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For use week of June 22, 1953

- Q. Will the way I mix a conventional cake affect its texture and grain?
- A. Yes. Be sure to cream sugar, fat and egg yolk until the mixture is fluffy. Alternate dry and liquid ingredients, beginning and ending with the dry ingredients. Beat the batter after the flour additions, not after the milk. After each addition of milk, stir just long enough to barely combine. Since most of the leavening action is in the baking powder, you don't need to spend time folding in the beaten whites. You usually get better grain if you beat vigorously after adding the egg white. - Joan Gordon, instructor in home economics
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- Q. Are any of the new chemicals effective against crabgrass?
- A. The chemical weed killers PMAS - sold under a variety of trade names - and potassium cyanate have given good control. Apply as soon as the crabgrass seedlings are observed and make repeat applications at 7- to 10-day intervals until the crabgrass is killed. Use the rate and method of application recommended by the manufacturer. Good cultural practices will also help - fertilizing the lawn in spring and fall, top-dressing the lawn and setting the lawn mower high during hot weather. - Leon C. Snyder, extension horticulturist
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- Q. How can ants be controlled in the house?
- A. Use a 5 per cent chlordane dust. First, try to locate the nest and dust it. If the ants seem to be fond of sugar, dust a little powdered sugar and chlordane in the path of travel along window sill or mop board. To control grease ants, dip a lid in fat, dust it with chlordane and place it on the floor in the ants' path of travel. - A. A. Granovsky, professor of entomology
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- Q. Where can I get up-to-date, accurate timetables for canning?
- A. Extension nutritionists at the University of Minnesota have prepared timetables and directions for canning in Extension Folder 100, "Home Canning Fruits and Vegetables". All material in the publication was revised and brought up-to-date this spring. Free copies of the folder are available from the county extension office or from Bulletin Room, University Farm, St. Paul 1.

UNIVERSITY OF MINN.
AGRICULTURE
University Farm News
University of Minnesota
Institute of Horticulture
St. Paul
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Q. Can chemicals be used in the home garden to control weeds?

A. Generally speaking, it is not practical to use chemicals in the small garden. Commercial growers with larger acreages of specific crops can use chemicals for selective weeding. In most cases, the same chemical will not control weeds in all types of crops. - Orrin C. Turnquist, extension horticulturist

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Q. How can I control ants that are infesting my lawn and garden?

A. Control them by applying 2 to 6 per cent chlordane dusts directly to the hills. If the hills are numerous, sprinkle the dust over the infested area. Use $2\frac{1}{2}$ pounds of a 5 per cent chlordane dust to 1,000 square feet. The treated area should be watered after being dusted to wash the poison into the soil and to prevent it from being blown away. Treat large mounds either by dusting thoroughly or by pouring a 5 per cent mixture of an emulsion concentrate into holes made in the mounds. - A. C. Hodson, professor of entomology

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Q. Is a copper utensil safe for cooking?

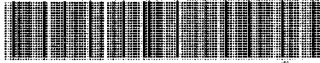
A. As long as the copper is clean and polished, that is, completely free from the greenish colored copper salt known as verdigris, it is perfectly safe. Copper is sufficiently resistant to acids and to any alkali as mild as would be found in food to make it safe for cooking purposes. - Ina B. Rowe, extension nutritionist

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Q. How much milk should we get daily for the best nutrition?

A. Since American diets are low in calcium, practically everyone would benefit by using more milk. Children through teen age should have 1 quart; adults $2\frac{1}{2}$ to 3 cups; pregnant women, a little more than 1 quart; nursing mothers $1\frac{1}{2}$ quarts; elderly people, 1 quart. This amount of milk may be consumed as a beverage, used in cooking, in the form of cheese and in frozen desserts. - Extension nutritionists

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