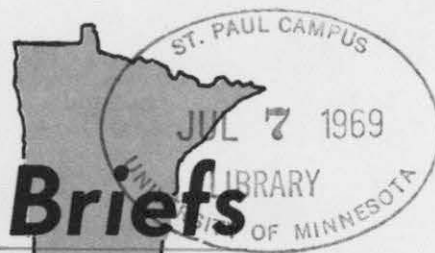


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AGRICULTURAL EXTENSION SERVICE
UNIVERSITY OF MINNESOTA



Radio News Briefs

For A Growing Minnesota

July 3, 1969

Calculate Economics of Corn Drying Systems

Now's the time for farmers to consider the economics of corn drying systems. Charles Cuykendall, farm management specialist at the University of Minnesota, suggests calculating the costs of various alternatives available to you. Compare the moisture discount you'll get if you sell wet to the alternative of drying the crop yourself. If you decide that it's profitable for you to dry, or you find no facilities to handle the corn as rapidly as you wish to harvest, then go ahead and compare this return with other opportunities for capital use. See your Minnesota county agent for more information.

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Publication on Custom Rates Available

Weigh the advantages and disadvantages of leasing or custom work against owning your own equipment. University of Minnesota farm management specialists advise comparing the cost of leasing or custom work against the estimated costs of ownership. Also, determine whether or not you have the necessary repayment capacity to make leasing or custom work feasible. For information on custom rates, ask you Minnesota county agent for Extension Pamphlet 134, "Custom Rates for Farm Operations, 1968." You can also write for a copy of Extension Pamphlet 134 to the Bulletin Room, University of Minnesota, St. Paul, Minnesota. Zip code 55101.

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Lower Farm Egg Prices Ahead

The latest Poultry Survey Committee report indicates lower prices to farmers for their eggs. Melvin Hamre, poultry specialist at the University of Minnesota, says prices for the year beginning July 1 are expected to average about 4 cents below the preceding 12 months.

Farm egg prices for the coming July-September quarter are expected to average about 2½ cents a dozen below the same period last year. Higher interest rates and feed prices may increase production costs slightly. Hamre says production will be ahead of year earlier levels for the rest of 1969 and will have a depressing effect on egg prices.

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Livestock Judging Requires Practice

Patient study and long practice are required to become a good livestock judge. And visual appraisal is important for selection of breeding stock as well as for buying and selling meat animals for slaughter. Ask your county agent for a copy of Extension Bulletin 340, entitled "Livestock Judging." Or, write for a copy of Extension Bulletin 340 to the Bulletin Room, University of Minnesota, St. Paul, Minnesota. Zip code 55101.

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Keep Uniform Time Intervals Between Milkings

Maintain uniform time interval between milkings to keep high producing cows at peak production. Bill Mudge, dairy specialist at the University of Minnesota, says research shows that high producing cows drop in production when the herd's milking schedule is irregular.

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For Crisp Summer Salads

There's nothing more refreshing in summer than a crisp, tossed vegetable salad.

Extension nutritionists at the University of Minnesota say you can make better salads with fresh summer vegetables if you follow these simple steps:

- * Wash the greens with lukewarm water. Core head lettuce and let the water run through.
- * Dry the greens by draining them on paper towels. Then store the greens in plastic bags or in the refrigerator crisper for several hours or overnight before using.
- * Chill your salad bowl.
- * Tear or cut the greens, but handle them quickly and carefully to avoid bruising.
- * Chill the salad without dressing in a covered bowl until serving time.
- * Just before serving add the tomatoes and dressing and toss the salad.

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Peach-y Tips

Peaches lead the U. S. Department of Agriculture's list of plentiful foods for July.

Here are some tips to keep in mind when you buy fresh peaches and serve them to the family.

Regardless of variety, medium-to-large peaches at the firm-ripe stage are generally the best buy for flavor and quality. They will ripen fully at room temperature. The skin color between the red areas should be yellow or at least creamy. Avoid very firm or hard peaches with a green ground color. They're probably immature and won't ripen properly.

If you want to peel and slice fresh peaches ahead of time, extension nutritionists at the University of Minnesota have these suggestions to prevent the fruit from turning dark. Sprinkle with ascorbic acid powder or a commercial preparation that retards darkening. Check directions on the package. Cover with orange, lemon or pineapple juice or any bottled lemon or orange drink concentrate. Drain just before serving.