

# The Napa Register FARMS & GARDENS

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**ABALONE COMING UP**—John Nolasco pauses a moment while Roy Schoepf continues to dip abalone as they, along with A. J. MacDowell, Mrs. Nolasco, and Mrs. MacDowell, prepare to feed the Napa County Soil Conservation District Board and guests at the Calistoga Fairgrounds Tuesday night. (Register Photo).

## Soil Board Combines Abalone With Business

An abalone dinner Tuesday night preceded the June meeting of the Napa County Soil Conservation District board meeting, held at the Calistoga Fairgrounds.

Guests of John Nolasco of the board and A. J. MacDowell, conservationist, who provided the abalone, and with their wives' help, prepared the dinner, included the board members and Mrs. Andrew Fagiani, O. E. Jacobs, Mr. and Mrs. August Brucker, Mr. and Mrs. Roy Schoepf, Kathryn B. Young, members of the state and area Soil Conservation Service supervisory staff, and press representatives.

Robert LaRue, board president and a state flood control commissioner, conducted the business meeting of the board. A. J. MacDowell showed a number of colored slides taken in Napa Valley during the floods of last winter, and then LaRue reported on the progress of efforts to get Napa County flood control work started.

He said the federal government has now approved the making of preliminary surveys in the area and that Charles Thomas, California conservation chief, has been authorized to provide money for this work in the county.

LaRue emphasized that under the provisions of Public Law 566 the federal government will not be in control of local projects and that the federal backed projects will not make it impossible for local communities to develop further the same watersheds where federal flood control work has been done.

"With proper planning, and taking advantage of the benefits of this law, local communities have everything to gain and nothing to lose from the building of these flood control structures," LaRue declared.

## AVOID COMPACTING CROPLAND SOIL

It's hard to undo damage once soil is compacted or packed to a concrete-like consistency. This increasingly common farm problem should be avoided if possible, said John N. Fiske, farm advisor.

The use of heavy machinery in farming operations may pack certain types of soil to form unproductive hardpans or hard layers of soil, just below plow depth. These layers reduce soil's ability to absorb water at the surface, and decrease penetration of moisture into the lower levels. In some cases it also restricts the normal root development of crops.

**BREAK IT UP**

Once soils are compacted, the hardpan layers must be broken up. Though some farm operators and soil scientists have found subsoiling or deep tillage effective in increasing yields, it is still a hit or miss affair. Usually not enough is known about the physical condition of the subsoil to make certain that these processes will be beneficial or profitable.

Prevention is still the best way to deal with soil compaction. Here are several tips he offers for avoiding this problem.

Don't carry out machine operations while the soil is wet. Frequently, soils are damaged shortly after rainy spells or irrigations, when farmers become alarmed about the lateness of the season or the vigorous growth of weeds in cultivated crops.

**BUILD RESISTANCE**

Build up the soil's resistance to compaction by adding organic matter through rotation with grass or pasture crops. Cover crops can be grown in off-seasons and turned under as green manure before cultivated crops are planted.

Develop a minimum tillage system—tilling the soil as little as possible. This requires judgment on the operator, but farm advisors can offer advice about minimum tillage methods adapted to your area, Fiske said.

## Water Resources Battle Rumbling

A new kind of battle over water resources is rumbling in the distance. A petition being circulated by a group representing the California Grange and the California Federation of Labor seeks to prevent state developed water being used on more than 100 acres owned by one individual.

Taking a dim view of the petition are the State Farm Bureau and the State Chamber of Commerce.

One group says they seek to preserve the family farm, the others say they seek to preserve free enterprise in America.

Perhaps if it was entirely free enterprise no one would object, but there is a raising protest against using a government subsidy to achieve a near monopoly in the hands of a powerful few.

If the petition succeeds in getting on the ballot, there will be much bitter contest about this matter.

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## NAPA COUNTY 4-H NEWS

By GRACE TRATHEN

With summer vacation here, 4-H members are making plans to attend summer camp at Las Posadas State Forest. Two camp sessions will be held this year for Napa County with Session I from July 13-19 and Session II from July 20-26. 4-H members are reminded that the registration slip and deposit is due by July 1. Further information on camp may be secured from the local club leader.

Rutherford 4-Hers met at the Rutherford School for their regular monthly business meeting. Suzanne White presided over the meeting which opened with flag pledges being led by Daria Scott and Johnny Lower.

Phyllis Penland was presented with a campership at Las Posadas 4-H summer camp for being the girl that sold the highest number of tickets to the Kamp Karnival.

Plans were made for a clean-up day at the clubhouse on June 28.

A report on the coming Napa County Fair at Calistoga was given by Doyle Taylor, club leader.

A demonstration, "Lay Down and Relax" was given by Sandra Harrison and Linda Taylor.

A social time with recreation and refreshments followed the meeting.

Jim Asbury presided over the Vichy 4-H meeting which was held at the Vichy Elementary School.

The meeting opened with the flag pledges being led by Tom Bartlett and Jim Duhig. Community singing under the direction of Dick Lenz and Junior Leaders Myrna Stewart, Cleave Jones, Jim Asbury, Tom Bartlett, and Jim Duhig.

A talk, "Safety With Fire" was presented by Tom Bartlett, David Marchus and Sandra Picolette put on some exhibition dancing.

Jim Duhig introduced Mrs. Ethel Peet, home advisor, who gave an illustrated talk on the National Awards Program.

The progress of the baseball team was described by Ronnie Johnson.

Members and leaders enjoyed viewing movies shown by Jim Duhig after the meeting.

## Ethel Peet - - How To Know Color, Select Right Button

Recently we watched judges of 4-H clothing exhibits look at the merits of fine seams, well-turned facings and buttons that are decorative as well as functional.

There are some buttons, you know, that were never intended to go through button holes. Their size or shape limits their usefulness to decoration. The judges look for well chosen buttons just as they look for well matched sewing thread and fabric suited to the design of the garment.

Button selection goes hand-in-hand with button keeping. Instead of a button box, store your used or unused buttons in neat rows on strips of fabric 5x15 inches in length, all buttons are folded away.

The day comes when you want buttons to trim or fasten and you have only to roll out the fabric swatches. One swatch for blue, another for red. Bone and metal, pearl and glass, all show themselves for their true number and value. The fine art of button keeping can be made to pay off in satisfaction, instead of frustration. See how many willing hands you can enlist for your first sort and sew. Then see if you, too, won't become a better judge of buttons.—Ethel J. Peet.

## Domestic Rabbit Good, Available

Domestic rabbit meat is available in California markets all year round. It is truly a delicacy. It is fine-grained and mild-flavored—and practically all of it is white meat. Like other lean meats, poultry, and lean fish, rabbit meat is a good source of high quality protein. Tests made by the United States Department of Agriculture show that it compares favorably with other meats as a source of protein. Of interest to the calorie-watcher, fryer rabbits are low in fat. For example, they contain less fat than chickens and beef of choice grade.

Rabbits may be government inspected for wholesomeness, and are marketed when they are 8 to 12 weeks old. Then they are known as "fryers," and weigh not less than 1½ pounds and rarely over 3½ pounds, ready-to-cook. Rabbits known as "roasters" usually weigh over 4 pounds, ready-to-cook, and are ordinarily 8 months or older.

Fryers (rabbits 1½ to 2 pounds ready-to-cook) may be fried satisfactorily in much the same way chicken is fried. Or they may be braised or stewed.

Large fryers and roasters need long, slow cooking in moisture in a covered pan to make them tender. They may be cooked on top of the range or in the oven. A sauce may be used for the liquid in braising.

For most recipes, the rabbit is cut in serving pieces before it is cooked. The kidneys are usually attached inside the lower back and are cooked and served with this piece. The liver and heart may be cooked with the rest of the rabbit in any recipe you are using—or stewed separately and used in the gravy. Rabbit liver is one of the sweetest and mildest you will find. It is a real treat.—Norma B. Arndt.

References for discussion of special problems by wild lands owners and operators, government leaders and scientists; and will also serve as a clearing house for wild lands research information and technical data.

## Wild Lands Research Set

Establishment of a Wild Lands Research Center in the University of California's statewide Agricultural Experiment Station was announced recently by University President Robert G. Sproul.

Planned as the headquarters for a wide array of University research projects, the new center will help focus more attention from science upon the problems of California's "big backyard"—the 65 million acres of resource-rich wild lands that make up almost two-thirds of the state's land area.

Appointed to direct the center is Henry J. Vaux, dean of the university's School of Forestry at Berkeley. The new program will also be guided by a coordinating committee headed by Paul F. Sharp, director of the Agricultural Experiment Station, with other members representing university departments engaged in wild lands research.

Future plans also call for the organization of a Wild Lands Advisory Council made up of citizen leaders from such fields as timber, range livestock, water resources, and outdoor recreation.

The main objectives of the new center will be to coordinate, stimulate and assist university departments in their research on all types of wild lands problems, the president said.

The center will promote cooperative research with institutions in other states and with agencies of the state and federal governments; will organize conferences for discussion of special problems by wild lands owners and operators, government leaders and scientists; and will also serve as a clearing house for wild lands research information and technical data.

## Cherry Fly Treatments Completed

The State Bureau of Entomology's program to eradicate cherry fruit fly is almost completed. A few hosts on three properties northeast of Montague in Siskiyou County were the final treatment targets this year.

State entomologist Robert Harper says barring unforeseen developments, the project will be ended successfully next year.

The program was inaugurated during April with the placement of about a thousand traps baited with lure material to detect the presence of the serious cherry pest. The program was centered in Siskiyou County.

Traps and supplies were provided for other cherry growing counties in northern California to broaden survey coverage.

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## Berry Patch Thriving On 'No Good' Land

On a portion of 57 acres that six years ago was said to be "no good" the LaBarge family, all working together have created a berry business that is increasingly thriving along the Sonoma Hwy, three miles southwest of Napa.

Last year from an acre of vines they harvested 800 crates or almost three tons of berries. This year they have increased their patch to 2 acres and will continue to increase it as the demand holds up and as they can get the necessary work done.

**BERRIES PERISHABLE**

Although the season is approaching its end for this year, they have not had time to tally up the yield. Berries are a perishable crop and when they are ripe they must be picked, shielded from the sun, and canned, bottled or eaten within a very few days.

They raise raspberries, blackberries, youngberries, and olive blackberries. Olallies are a new berry rapidly gaining favor which originated in Oregon, spread to southern California, and are just now becoming known here.

**STRAW MULCH**

The LaBarges mulch their plants with a heavy layer of straw which cuts down weed growth, and holds the moisture in the ground they apply three

## Beginning Here For Boysenberry

Only a few vines now remain of the big patch of berries where the first boysenberries ever tickled the palates of kids and grownups. That patch was out in the Coombsville area on what is now the land of Joe Forman.

It was in 1920 that **Rudolph Boysen** lived there, in a house now torn down, and first began to tell his neighbors about his new berry.

**BOYSEN NEIGHBORS**

Mrs. Carrie Smith, 1037 Shady Brook Lane, was a friend of the Boysen's neighbors, the George Lubens and was often treated to a helping of the new and delicious berries when she visited there.

Boysen was a veteran of World War I and had been badly burned in the fighting at Vladivostok. While he was living here he slowly regained his health and it was during this period he began to sing the praises of the new berry.

**MOVED TO ANAHEIM**

In 1924 Boysen and his wife moved to Anaheim, where he managed an orange grove a few years and then became the superintendent of the Anaheim city parks department.

He broke his back in a fall in 1930. Somewhat crippled the rest of his life, he lived until 1950. During these years the berry plant taken from Napa with him was maintained at the orange grove.

**KNOTT'S BERRY FARM**

Cuttings from it came to the attention of the Knott Berry Farm and it was there that the berry began to be famous. A nursery house spread the berry to a wide clientele, and gave it the name of boysenberry.

Mrs. Margaret Boysen, widow of the developer of the luscious berry, last week visited the home of her husband's brother at Merced, where the original Coombsville vine is still growing and producing berries.

Her brother-in-law had moved the vine there in 1955.



**PICKING THEIR OWN**—They know they are getting good berries, they pick their own. Sharon, Julie and Mrs. Leila Smith pick berries at the LaBarge berry farm on the Sonoma Hwy. Good pies, jam, and fresh fruit are easy to put up when the fruit is just-picked, says Mrs. Smith. (Register Photo).

spreads of commercial fertilizer Harold, Ruth and Leona down and one of barnyard each year, to small-fry Steven, six years old, and Judy, three. All are LaBarges. Steven is the chief driver of the tractor used to cultivate between the rows in the early part of the growing season from Leon and Pearl, through



**GIFT FOR GRANDPA**—Robert Forman, 7, gave a boysenberry plant to his grandfather, Robert Steele. Mrs. Carrie Smith helped trace the history of the plant back to **Rudolph Boysen** who lived here in 1920, was first one to develop and propagate the then new berry. (Register Photo).

## TOO HOT FOR 'HOPPERS

Some hot weather like most feeding activities are sharply curtailed.

of California is now enjoying, can be a blessing in at least one way—it is slowing the grasshopper hordes that are beginning to move on California croplands.

University of California entomologists say that when it's hot, the hoppers climb up the stems of grass and other plants to cool off a little. And while they are up the stems, their ground temperatures to cool off.

The reason... says entomologist W. W. Middlekauff... is that mid-day temperatures rise to as high as 120 degrees in the ground cover. But at the same time, temperatures only two inches above the ground are as much as 35 degrees cooler.

So the hoppers climb up the stems and wait for the killing ground temperatures to cool off.

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