

# The Station News

Vol. XXNo.12.

March 22, 1933.

Geneva, N.Y.

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GOING :  
TO CUBA : But it is Cuba, N.Y. this time, and the occasion is the twenty-fourth  
-----+ annual meeting of the western New York Butter and Cheese Makers'  
Association which is to be held in that city tomorrow. Dr.Dahlberg, Dr.Hucker,  
Dr.Kelly, and possibly one or two others will attend from the Station. Dr.Dahlberg  
speaks on "Straining Milk and Sterilizing Dairy Utensils on the Farm", while Dr.  
Hucker will talk on "Facts About the Station." This Association is one of the unique  
dairy organizations in the State and one in which the Station has had considerable  
interest for many years. Also, much cooperative cheese work has been carried in the  
vicinity of Cuba in the past.

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EXTENSION : Dr.Hedrick is in receipt of a letter from Dr.L.R.Simons, Extension  
CONFERENCE : Director at Ithaca, stating that the annual Extension Conference at  
-----: the College will be held the first three days of next week and  
inviting any members of the Station Staff who care to do so to attend the conference

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MR.ENZIE : Mr.Enzie is slated to speak over WESG from Ithaca next Friday during  
ON THE RADIO: the regular noon-hour program. His topic will be "Muskmelons for  
-----: Local Markets."

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THE GENEVA : Station folks will figure largely in the March meeting of the  
GARDEN CLUB : Geneva Garden Club which is to be held tomorrow evening at 8: p.m.  
-----: The Club will meet in the home of Mr. and Mrs.G.P.Van Eseltine,  
209 Lewis Street, and the speaker of the evening will be Mr.Karl Brase. Mr.Brase  
will discuss "The Pruning of Roses, Shrubs, and Vines." The Garden Club has taken  
over the planning and supplying of materials for the plant beds in the City parks  
this year because of necessary economies in City management which will handicap  
the Park Board to a considerable extent.

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THEIR MONEY'S : Sixty-five persons journeyed out to Seneca Castle last Friday  
WORTH AND MORE : evening and partook of a most plentiful and delicious chicken  
-----: supper at one of the local churches. But the supper was only a  
beginning to the evening's festivities. Before leaving the tables the group was  
called to order by President Stewart and lectured at some length on "Saving and  
Cutting at the Experiment Station". Our only regret is that space will not permit a  
report of President Stewart's remarks in full, for altho it was somewhat longer than  
President Roosevelt's economy message to the Congress, it too covered a lot of  
territory and won the immediate admiration and support of his hearers. Doubtless  
copies of his talk can be obtained from Mr.Stewart--free of charge. The recommended  
cutting out of free ice cream was offset to some extent by a suggested increase in  
the amount of cider to be distributed by the Chemistry Division to 109 per cent over  
last year's supply; the 9 per cent representing the amount needed to make up past  
year's deficit. We mention this particularly because the Station cider makers were  
not on hand to hear this recommendation, which we trust will be put into effect  
immediately. Mr.Stewart also pointed out the large saving that can be made in type,  
paper, and ink by adopting certain simplified forms of spelling, and suggested  
that they should be made part of the Station's editorial policy. Following  
Mr.Stewart's remarks the party adjourned to another room where small tables were  
set up for a jig-saw puzzle contest in which groups of four competed for valuable  
prizes offered by the management. It was largely a contest of professionals against  
amateurs; and as often happens in such cases, the professionals won. The winning  
team was comprised of Mrs.Mack, Mrs.Robinson, Mr.Enzie, and Mr.Traphagen. We were  
reminded later that Mr.Traphagen also carried off the prize at the Station's St.  
Patrick's day party last year. Just another professional! Mr.Casey and his accompanist  
played for an hour or more while the puzzles were being solved and contributed much  
to the general festivities. Thanks are due Mr. and Mrs.Beattie for the success of  
the party and the good time that was had by all.

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MILK TO BE :  
PASTEURIZED : The Dairy Division makes the following important announcement  
-----: regarding the milk supply:

Commencing on Saturday morning, March 25, the Station milk supply will be regularly pasteurized at the usually recommended temperature and time of 143° F for 30 minutes. The distribution of raw milk, which has prevailed for approximately 50 years, has ended. In passing, it is interesting to note that in spite of the discussion of dangers of infection thru raw milk, the Station milk supply has never been involved in such difficulties. Nevertheless, the added safety of pasteurization will be welcomed by most consumers. The equipment to be used for pasteurization is of the standard approved type known as a "vat" pasteurizer.

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TO FILL PAILS :  
IN THE MORNING : Also beginning next Saturday, the milk pails will be filled  
-----: at 11:30 A.M. each day. This change is to be made partly to  
facilitate the work of the Dairy Division and partly to insure the maximum cream layer formation on the  
milk. (For more detailed information on this last item, see recent bulletins from  
the Dairy Division.) Anyone who may be inconvenienced by this change should arrange  
with Mr. Lydon or Mr. Durham to secure milk in the afternoon, but it is hoped that  
just as many as possibly can will obtain milk at noon, as was the custom several  
years ago.

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INCENSED, AND : Upon returning to duty several days ago, Miss Sperry took  
JUSTLY SO : exception to the notices about her illness that appeared in  
-----: these columns. It seems that she was reported to be afflicted  
with the "flu" or "grip", whereas the official diagnosis of her case was bronchial  
pneumonia and laryngitis. We rather resent the implication that we used the simpler  
words because we couldn't spell the others, but we admit that anyone who can boast  
two such maladies at one time deserves every consideration at the hands of the  
press. We rejoice that Miss Sperry has fully recovered from a very serious illness.

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NO. 48 :  
-----: Mr. J.C. Taub, a representative of the Newark, New Jersey Cheese  
Company, is the 48th manufacturer of cream cheese to study the new  
method for making that product which has been perfected at the Station. Mr. Taub  
said that the Station method is rapidly replacing the old method in this State and  
in Wisconsin. During the past six months inquiries concerning the Station method  
have been received from England, Australia, New Zealand, and the Union of South  
Africa. It is authentically reported that more than 30 per cent of the cream cheese  
made in this State is now being made by the Station <sup>method.</sup> Two more students take up a  
study of the method today. Dr. Dahlberg and Mr. Marquardt are convinced that their  
"experimental teaching" has been a success; and are said to be considering a  
suggestion that hereafter students of the new method be formally enrolled, examined,  
and the successful ones awarded a certificate signed by the two professors.

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ASKING :  
ABOUT HOPS : Thus far the "New Deal" has brought in several inquiries about the  
-----: growing of hops; one writer even going so far as to state that he  
contemplated putting a 40-acre tract into that once popular crop.  
An inquiry around the Station as to whether or not the return of beer and wines  
would have any effect of the Station's research program brought forth little or no  
enthusiasm. Hops as a commercial possibility in this State were definitely on the  
wane before prohibition first came into force, the Pacific Coast states having  
captured the markets and far outstripped this State in production. It is interesting  
to note, however, that only two or three years before prohibition the New York  
Legislature appropriated \$5,000 for the investigation of diseases of hops by the  
Station. Probably the only important contribution the Station would make, at least  
in the near future, would be in the way of introducing new varieties of grapes  
especially suited to wine making. However, as time goes on, the industry may open  
up new lines of "by-product" investigation.