Seven New Dairy Industry Projects To Be Undertaken

Seven new projects in dairy industry are to be undertaken by the University of California College of Agriculture, Davis, and two by the Home Economics Department.

The fields of investigation include:
- An extensive study of milk products in drying and in the evaporation of whole milk.
- A supplementary value of milk protein in bread made of flour of different extraction.
- A nutritive and food value of casein; nutritive values of hard and soft cheese.
- A test of milk on special scientific flavor and discoloration of evaporated milk; investigations of cream cheese.
- A study of milk and milk products.

Wins completed, this program will yield valuable information to support and encourage continued consumption of dairy products at a high level.

Penicillin Is Not Suited to Control Blight of Trees

Penicillin is not suited to the control of pear and walnut blights, according to R. A. Bisdorf, in charge of theUniversity of California's Fruit Station at San Jose.

This year's blights again belong to the great group of Gram-negative bacteria that are the natural enemies of penicillin more stubbornly than do Gram-positive organisms. Using much higher doses of the drug required to kill Gram-positive organisms, the bacteriologist is left to see that it shall not destroy the important grape industry that has


dent to dairymen, the average butterfat production per cow per year has risen from 220 pounds in 1909 to 289 pounds, amounting to a total increase of nearly a million dollars.

In another county, W. H. Chander, Farm Research Director of the county, said that this year, instead of a few hundred pounds of butterfat, he is being able to start production of certified seed for eastern bean growers, an enterprise that this year will earn nearly a million dollars; based on returns-money the farmers did not have to spend.

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