



U. S. DEPARTMENT OF AGRICULTURE
Office of the Secretary
Press Service



AGRIOGRAMS FROM THE UNITED STATES
DEPARTMENT OF AGRICULTURE
SPECIAL TO RADIO BROADCASTING STATIONS:

NOT TO BE RELEASED BEFORE 12 O'CLOCK NOON, THURSDAY, OCTOBER 12:

There are many ways in which green tomatoes left on the vines when the first frost comes may be used. Pickles, chow-chow, piccalilli and other relishes are very good when made of green tomatoes. A tasty pie resembling lemon pie, spiced just a little, can be made of them. Green tomatoes also make good mock mince pies which compare very well with the real thing. Green tomato mince-meat is easy to make and can be kept in jars. The green tomatoes also have a good flavor when used like other cooked vegetables, either fried, broiled, stewed or baked. The stewed pulp may be combined with milk as in making tomato bisque soup if soda is added. Green tomato preserves and marmalade have long been popular. The United States Department of Agriculture will furnish recipes for any of these products on request. Write for them.

During the fiscal year 1921-22, exhibits prepared by the United States Department of Agriculture were shown at 70 fairs and expositions held in 39 States and the District of Columbia. These figures include many State fairs and a number of expositions for which special exhibits were prepared.

A rope made of 3,000 ground squirrel tails was recently shipped to the Bureau of Biological Survey of the United States Department of Agriculture. The tail is 19 feet long. It was made by the Blackfoot Indians who live near Browning, in Glacier County, Montana. The Indians have taken an active interest in the campaign against destructive rodents. It is estimated that at least 15,000 of the ground pests were killed by them during the spring and summer.

Wheat is one of the most important crops of the United States. Figures prepared by the United States Department of Agriculture show that about 2,000,000 farmers; or one-third of all the farmers in the country, raise wheat. In 1921 over 32 million acres of wheat were harvested. Only corn and hay have greater acreages each year. Wheat forms an important part of our domestic commerce. It is fourth in value among all our crops, being outranked only by corn, hay and cotton. Wheat is also important in our international trade. In value of crops exported, wheat and flour stand second only to cotton. It is our national bread crop and the farmers of the United States regularly produce enough grain to supply all our own needs for bread and also the need of some of our national neighbors. Wheat production began on the Atlantic Coast, in the Virginia colony, as early as 1618 and moved westward with the advance of settlements. At first the implements of production were very crude. The seeding was done by hand while the sickle and the cradle were used for harvesting and the flail for thrashing. These tools were not adapted to growing wheat on a large scale. But with the invention and development of the drill, the reaper, and the threshing machine, wheat production started to increase. It has more than trebled in the last 50 years, growing from about 250 million bushels in 1869-70-71 to over 750 million bushels in the three years of 1919-20-21. Most of this crop is used in the United States. A small percentage of the crop is saved for seed; part of it is exported; and the rest is held as carry-over from year to year. Since Colonial times the United States has been an exporter of wheat but during the last 20 years the volume of these exports has been decreasing, except during war times. With an increasing population and a decrease in the production per capita while the annual per capita consumption of wheat has increased, crop workers of the Department of Agriculture and other experts say that in a few years we will be eating all the wheat that we grow. As production and consumption become equal, new supplies will have to be found. We may grow the wheat ourselves or we may get it from Canada, Argentina, and other countries where lands and labor are cheaper than in the United States.