

Farm Review and Forecast



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STILESVILLE, IND.

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FARMING COMMENTS

By K. W. Harris

Mulch tillage and contour planting are in the picture again this spring for farmers on the moisture-short soil of Indiana.

Purdue University agronomists are recommending that farmers use field cultivators instead of plows for corn and soybeans so that the mulch left on top of the ground will reduce evaporation losses and keep the soil open for entry of rain water into it.

They suggest also contour planting to trap possible runoff water, and advise caution with heavy amounts of fertilizer.

"It is not advisable to apply large amount of fertilizer near the seed in a moisture-deficient

soil," says Dr. Helmut Kohnke, Purdue soil scientist. "This will encourage early growth, causing the plants to use up a lot of water. Eventually these large plants may suffer from drought."

Because the soil has been dry for the entire winter, Kohnke further reminds farmers that very little nitrogen has washed out and should therefore still be available to the 1954 crops.

In a recent survey of moisture conditions in the state, the Purdue agronomists found that over much of Indiana there is less water in the ground than can usually be expected at this time of year.

For northern Indiana they say the deficiency is not serious. So little water is in the ground in southern Indiana, however, that they say "unless more than average rainfall comes this spring, there will not be enough water for big crop yields."

Soils that have been fertilized well over the years and that have had legume meadows frequently in the rotation will probably show very little yield decline from lack of water. On such soils the crop roots can go down deep to forage for water in the subsoil.

Where soils have been used for row crops a large part of the time, especially without much fertilization, the crops this year will likely suffer much more. In these soils the structure may be poorer and the roots cannot grow very far down.

If the farmer has some subsoil moisture and necessary equipment, Kohnke recommends that the subsoil be fertilized, using a chisel with a fertilizer attachment. Such deeply placed fertilizer will cause roots to grow down into the subsoil and make use of its moisture reserve.

POTATO VALUES

Potatoes are budget balancers, around which thrifty homemakers can plan their meals. That's the word from Joe Vandemark, Purdue University horticulture marketing specialist, who is giving an assist to National Potato week as well as reporting a best buy.

Potatoes are not particularly a fattening food—it's what you put with them, especially when you fry them," Joe says. "This week's potatoes are not regularly served to your family." Joe advises homemakers, "Why not some potato soup, au-gratin potatoes, hot potato salad, rice potatoes, or new potatoes boiled with the jackets."

American per capita consumption of potatoes is only 100 pounds a year, the Purdue specialist observes, while many European families eat 500 or 600 pounds a year. He thinks Americans can help their food budgets while they cooperate with the national effort to sell more potatoes.

Potatoes coming into Midwest markets primarily from Maine, Idaho, and Florida, along with a few local spuds. The Idaho baking type is considered to be a quality product.

Choose potatoes that have uniform shape and size, with shallow eyes, and are firm to the touch, Joe says. Avoid buying spuds that are cut or bruised, or that show sprouts or wet spots on the

bags. These will result in excess waste.

Best buys of the week are potatoes, onions, broccoli, cabbage, celery, carrots, pineapple, canned pineapple, canned tomatoes, tomato juice, and sweet corn.

At moderate prices, a wide array of food is available such as oranges, grapefruit, radishes, peppers, greens, southern tomatoes, apples, grapes, and lettuce.

Public Auction

Having sold my farm, I will sell at public auction all of my household and personal property at this farm located 1 1/2 miles east of Lena, 4 miles north of Clay and Putnam line and 1/2 mile east near the big tower, south of N. Y. C. railroad, on

Saturday, April 10, 1954

At 10:30 A. M.

Philco refrigerator like new; bottle gas stove, washing machine, coal and wood range, kitchen safe, kitchen cupboard, table and chairs, rocking chairs, 2 day beds, sofa, stand table, Glow Boy heater, like new; shot gun, rifle, several antique dishes, 11 1/2 x 12 rug, 11 x 11 rug, several throw rugs, 3 piece bedroom suite, springs and mattress; inner spring stretchers, several quilts, several comforters, power mower, telephone, hive of bees. Many small articles too numerous to mention.

4 year old cow may be fresh by day of sale.

TERMS—CASH. Not responsible for accidents.

Mr. and Mrs. Sam Swickard, Owners

MORLAN AND HUGHES, Auctioneers. ROBERT AKER, Clerk.

Lunch will be served by Lena Ladies Aid.

3RD STRAIGHT PRIZE HAIR STYLE



HAIR STYLIST Lee Smith of Seattle, Wash., stands beside his trophy at Los Angeles hair style show, his third straight winning year. Actress Rita Moreno (left) and model Millie Gomez display the style, Smith's version of the new "Pampas" bob. Hair stylists from the U. S. and foreign nations were there. (International)

Freeze Only Vegetables Picked Fresh from Garden

Vegetables to be stored in home freezing units or lockers should be frozen, just as they should be cooked, as soon as possible after harvesting.

This is the recommendation made by state experiment stations which have tested loss of flavor, tenderness and vitamin content in vegetables after the harvest.

"Prompt handling of garden products from harvesting to freezing is of the utmost importance," says extension bulletin 244 from the University of Minnesota. "For example, holding freshly picked peas in a warm room for 3 to 4 hours will materially toughen the skins. Losses of Vitamin C are greatest during this period."

One to two thirds of their original Vitamin C value, the bulletin says, may be lost by vegetables in 24 hours at room temperature. If necessary to hold overnight, they should be placed in a refrigerator or covered with crushed ice. Never try to hold them after shelling, slicing or scalding.

The findings concerning the loss of nutrition are of importance to housewives who harvest or purchase vegetables for the table. Peas are an outstanding example of the loss of flavor due to delay in cooking or processing.

Tests by the state experiment station at Geneva, N. Y., showed also that Vitamin C content dropped as peas grew older. In lots harvested at different stages of maturity over a 10 day period, the oldest lots contained 36 per cent less Vitamin C than the youngest. They also lost tenderness, as indicated by a tenderness reading of 80 for the youngest and 140 for the oldest. Tenderometer is a device to measure toughness.

Peas are sweetest at dawn, according to the Washington state college, and if harvested then should be kept in a cold place until cooked, frozen or canned.

Spinach stored at room temperature lost 48 per cent of its



Garden-fresh for Freezing Means Not More Than Two Hours After Harvesting.

Vitamin C content in 24 hours, according to the Oklahoma experiment station; and in six days it lost 91 per cent. Spinach is often six days on the way from field to the table.

Varieties of vegetables recommended for freezing are, in general, the home garden kinds which excel in tenderness and flavor, without regard to their shipping qualities.

Use small, tender beets, the young tender leaves of all greens, carrots harvested late in the fall and mature but not woody. Grade lima beans and peas by floating in cold brine and discarding all that sink to the bottom, which will be over-mature. Pick corn slightly more mature than for table use. Whole tomatoes do not freeze well.

Purdue University agricultural engineers say to check your septic tanks to see if it needs cleaning. A word of warning—do not use an open flame to look

in the tank! If more than 18 or 20 inches of sludge and scum have accumulated, the tank should be cleaned.

The birth of Virginia Dare, first white child born in what is now the United States, was commemorated in 1937, on the 350th anniversary.

Third Annual Sale Of Registered Angus Cattle

Monday, April 19, 1954, 12 Noon

Edgar County Fairgrounds, Paris, Ill.—In the New 4-H Bldg. 60 Head of Females and Herd Bulls with worthy pedigree and quality being offered.

For catalogs, write: Homer Myers Sec'y, Edgar Co. Aberdeen Angus Breeders, Ass'n, Paris, Ill.

HAM JAMES, Auctioneer. WHY NOT? Plan to attend.



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The Best in Garden Tractors

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PIONEER SEED CORN

Any variety, any kernel size. Phone 7054-J

Guard against SWINE ERYSIPELAS

with **ANCHOR'S Ery-mune** Erysipelas Immunity

Now... vaccinate for erysipelas at the same time you vaccinate for HOG CHOLERA!

SAFE, CANNOT SPREAD THE DISEASE because no living bacteria are involved.

EASY TO USE—requires only a single shot.

DURABLE IMMUNITY sufficient to carry hogs to market.

Ask for TRUE-VAC and ERY-MUNE by name

POOR AND COMPANY
709 BROADWAY GREENCASTLE (ALSO AT CLOVERDALE)



A pig with the acute form of swine erysipelas. Note apparent soreness shown by knocking of joints.

PLOW DEMONSTRATION

E-4 AND E-3

At Gene Ozment Farm

1 MILE EAST OF FILLMORE

On Friday, April 9, 1954

10:00 A. M. TO 3:00 P. M.

DOUGHNUTS AND COFFEE

IN CASE OF RAIN, APRIL 13

Putnam County Farm Bureau

It takes more than GOOD LUCK WITH CHICKS

● Don't take chances with those baby chicks! Start them right on Nutrena Chick Starter—stepped up with new Life Saving Livium. Livium is Nutrena's special combination of ingredients chicks must have for fast, safe growth. It contains guaranteed effective amounts of antibiotic and B12 plus a new anti-coccidiosis wonder drug. This new Nutrena health program gives you the help you need to raise strong, healthy chicks. So—pick up a trial bag today—take the gamble out of your chick raising.

Nutrena Chick Starter

**GORDON HANKS
FEED AND PRODUCE**

Phone 1078

Greencastle, Ind.

FARM BUREAU CHICKS FREE

25 Farm Bureau Chicks free with the purchase of one bag or more of Mer-mash 17% chick starter.

Friday, April 9th.

**GET THE MOST VALUE FROM YOUR
FEED DOLLAR**

**KNOW WHAT YOU ARE BUYING
BUY FARM BUREAU FEED AT
YOUR**

PUTNAM COUNTY FARM BUREAU CO-OP.

And know the kind and amount of ingredients in each bag. You have a right to know.

Be careful of Super Empty Claims. Your Co-Op can supply you with all your Feed needs.

TRY OUR PIG STARTER RATINGS

Tastes so good pigs went

On Dry Feed First Week



"Pigs started eating Creep-20 with no trouble at all... weaning weights ran from 50 to 62 lbs."

Arthur Voth, Red Wing, Minn.

CREEP-20
A Product of
Nutrena

GORDON HANKS FEED AND PRODUCE
506 Bloomington Street, Greencastle

So crammed with antibiotic averaged

56 lbs. at 8 Weeks

That first mouthful of dry feed a baby pig eats has a double job to do: First, it must taste so good your baby pigs eat it eagerly.

Second, it must be so crammed with antibiotic, vitamins and minerals that pigs get a real growth boost in those important early days after farrowing.

That's why you hear so many hog raisers talking about Creep-20—the pig starter that gives you both palatability and stepped-up growth power.

Hog raisers feeding Creep-20 reported weaning 40 to 50 lb. pigs at 6 weeks, and others told of 60 pounds at 8 weeks. Some of these successful hog raisers said their pigs liked Creep-20 even better than straight rolled oats. No wonder! Creep-20 actually is 50% rolled oats—the long-recognized favorite of baby pigs.

And Nutrena has loaded Creep-20 with four times more antibiotic growth power than is required by older pigs. They loaded it with antibiotic because baby pigs eat so little, they need extra potency in every tiny bite.

This combination of high palatability plus stepped-up antibiotic growth power is paying off for many of your neighbors. We honestly feel it should do the same for you.

So don't let this Spring go by without taking these two steps toward fast, low-cost gains. Visit with your friends who have fed Creep-20 and check their results. Then—come on in and get a trial bag. Let your baby pigs nose around in it. Then, if you don't agree they eat Creep-20 more eagerly than any other brand, Nutrena will refund your money.