

Food Market Advice

NEWSPAPER headlines have called attention to the higher prices of dairy products. Brant pastures and high grain and feed prices have made for lower production and higher cost to the farmer as well as the consumer. In spite of higher costs, families, especially those with children, cannot afford, from the health standpoint, to cut down on milk and cheese and if possible should maintain a normal butter consumption. Evaporated milk can be used to advantage in cooking and is more economical than fresh.

Young Chickens in Season

We are fortunate this year in having a good supply of reasonably priced broiling and frying chickens in market. A spread in the hatching season makes both available at the same time.

The egg market is easier and larger supplies of better quality eggs are now available. The call on storage stocks has stopped for the time being. Once purchased, eggs must be kept in the refrigerator to maintain the quality paid for.

Beef and Lamb Chunks Reasonable
Forequarter cuts of beef and lamb are very reasonable. Lamb chops are a little cheaper and legs higher. Veal prices have eased a trifle but

fresh pork and smoked meats continue high.

Fresh Peaches Replacing Plums

Diminishing supplies of plums will not be noticed as large supplies of their close relative, the fresh peach, are coming to market from nearby and the northwest. Bartlett pears are cheap and plentiful. Apples are lower. A good supply of peaches is still coming to market. Canadian blueberries are comparatively cheap. Cantaloupes are plentiful and cost little.

Green and Lima Beans, Corn, and Tomatoes Good Value

Green beans are again good quality and cheap. Lima beans are plentiful and reasonable for the first time this season. Sweet corn should be enjoyed while the season lasts and tomatoes are never so good as at the height of the native season. New potatoes are lower.

Here is a menu made up of seasonal foods which are moderate in price:

Fruit Cup	
Koast Stuffed Lamb Shoulder	
Browned Potatoes	Succotash
Tomato Salad	
Bread and Butter	
Apple Retty	Hard Sauce
	Coffee

SAYS CONTROL FIELDS ARE PROVING HELPFUL

Are Driving Low-quality Seed Stocks off the Market, Declares M. T. Munn, State Seed Analyst.

Even tho the control fields conducted as part of the work of the seed testing laboratory at the State Experiment Station at Geneva have been in existence only a few years, they have already proved to be an effective means of correcting certain undesirable trade practices and have actually driven some low-quality seed stocks from the market, declares Prof. M. T. Munn, state seed analyst, in an article in the current issue of "Farm Research," the Station's quarterly magazine. All of the first class, reliable seedmen in the State have given their full approval to the plan, he says.

"One of the points about the Station of special interest to farmers, seed growers, and seedmen who visit the Station is the control fields conducted by the seed testing laboratory," writes Prof. Munn. "The fields are used to grow to maturity any kind of plants the seeds of which are collected upon the open markets of New York state under the provision of the seed law. Tests for purity and germination can be made in the laboratory, but only by growing the seed to maturity can we determine its truthfulness to name."

Plantings this year include 275 stocks of beets, 12 of barley, 230 of field corn, 80 of Golden Bantam sweet corn, 60 of oats, 216 of peas, and 48 of red kidney beans. Many of these stocks are still growing, of course, and may be seen upon a visit to the Station.

"These control fields really serve two purposes," continues Prof. Munn. "They reveal the true identity of the stock as against what is claimed for it, and also seedmen, growers and others may see grow-

ing side by side the various offerings of the originator and of other seedmen. Invariably, as soon as a variety of merit appears there follow substitutions and imitations by a certain few seedmen, and it is these misrepresentations that the control fields eventually expose to the light of day."

Births

Aug. 21.—To Mr. and Mrs. Elmer Aiken of Wellsville, a son.

Aug. 16.—To Mr. and Mrs. John Seely of Seio, a daughter.

Aug. 14.—To Mr. and Mrs. Rowland K. Ormsby of Alfred Station, a daughter, Dorothy Lucile.

Aug. 22.—To Mr. and Mrs. Lyle Temple of Wellsville, a son.

Aug. 12.—To Mr. and Mrs. Albert Wixon of Black Creek, a son, Gary Allen.

Aug. 15.—To Mr. and Mrs. Frank Babbitt of Wadsworth Hill, a son.

Marriages

Aug. 15.—Miss Doris Robinson of Belmont and Leo Johannes of Canadea.

Aug. 19.—Miss Margaret Allyne Scholand Berwyn of Illinois and Theron William Reynolds of Wellsville.

Aug. 28.—Miss Janet Wolf, Buffalo, and Edward A. Weisman of Bolivar. They will reside at Bolivar where the groom is manager of the A. & P. store.

Aug. 23.—Miss Clara Jane Cochran and Mark Hyslip, Jr., both of Wellsville.

Aug. 14.—Miss Doris Windus of South Bolivar and Ronald R. Howard of Shinglehouse, Pa.

Deaths

Aug. 14.—Oscar H. Severson of Bolivar died suddenly of a heart attack. Born at Warsaw in 1866.

College Offers Short Courses

Persons may study two years, of twelve weeks, or only a few days.

The New York State College of Agriculture announces short courses of study for young men and women who can not spend a full four years in college. They may choose a two-year course, a 12-weeks' winter course, or receive a few days' training in still shorter courses.

Tuition is free to those who have been residents of New York State for at least twelve months before they enter.

Two-year courses include instruction in dairy farming, live-stock farming, poultry, fruit growing, vegetable growing, marketing of fruits and vegetables, marketing of dairy products, and commercial floriculture. Instruction is also given in related subjects.

Each of the six winter courses offered are twelve weeks' long. They are: general agriculture, dairy industry, poultry husbandry, fruit growing, flower growing, and vegetable crops.

The College also offers short unit courses to discuss common problems that arise out of occupations related to agriculture. One short course is scheduled in egg grading and marketing, September 15 to 17; a three-day course in poultry feeding, October 27 to 29; a short course in hatching, December 1 to 3; a short course for florists, January 12 to 14; and a short course for missionaries, January 26 to February 20, 1937.

More information may be had on request. An announcement of the two-year study courses may be obtained from the secretary, Cornell University, Morrill Hall, Ithaca, New York.

For copies of the winter and short unit courses, write to Professor Charles A. Taylor, Roberts Hall, Cornell University, Ithaca, New York.

Poisonous phosphorus from shells fired at the Aberdeen proving ground in 1923 has killed 50,000 canvasback ducks. For ten years it has kept its deadly qualities in the mud of Chesapeake Bay and will continue to do so for many more years, according to Washington

Educated at Pike where for some years he was employed as superintendent of the Woolen mills. For some years he was a partner of A. I. Shaner in a service station operated in Bolivar. A daughter, Mrs. B. R. Lee and a granddaughter survive.

Aug. 12.—Nelson W. Wright, 55, lifelong resident of Fillmore died suddenly in the Genesee County hospital following a shock. Mr. Wright is survived by his wife and two daughters.

Aug. 21.—Alex Dick of Wellsville died at Jones Memorial hospital. Born in Glasgow, Scotland, June 20, 1870. In early life he came to America and for some years was employed as a cook in the Canadian north woods. For the past eight years he has been the chef at the Wellsville Elks Club.

Aug. 18.—James A. McKelvy, 54, lifelong resident of Bolivar, following an illness of long duration. A sister and brother survive.

Aug. 20.—Stephen Clair, infant son of Mr. and Mrs. Ralph Gleason of Wellsville.

Around Our House

Processing Tomato Juice

Tomatoes rate high in health value among summer fruits and vegetables, says the New York State College of Home Economics.

When canned as juice, they may be quickly converted into either cocktail, soup, salad or seasoning. The college recommends the hot-water-bath method for processing tomato juice and urges that boiling water be always ready for the tomatoes.

Select thoroughly ripe, but not over-ripe, tomatoes and discard any with decayed spots. Green portions should be cut out. Wash, trim and quarter the tomatoes, but do not peel them. Put them in the cooking pan and crush them slightly to get free the juice to start the cooking. Cover the kettle and boil moderately until the tomatoes are soft but not mushy. If, preferred, they may be placed in a steamer and heated until soft.

Press the tomatoes through a calander or sieve to remove the seeds and skins, and bring the strained juice to an active boil and transfer it, boiling hot, to hot containers. Add 1 teaspoon of salt to each quart of juice and, if desired, 1 to 3 teaspoons of sugar. Carefully wipe the tops of jars, or the rubber rings, and put the lids in place. Partly seal the glass jars.

If the jar has a wire bail, click the top bail into position but leave the lower bail up while processing. If the jar has a screw top, first screw it in place, then unscrew it a half turn so that it is not tight. Carefully place the jars at once onto a rack in actively boiling water, but do not allow the jars to touch each other and let the water come 1 inch over the tops of the containers. Cover the water bath.

Process the tomatoes for 5 minutes, beginning to count the time only when the water comes to a rapid boil again after the containers have been put into it. Remove the jars and completely seal them. Cool them promptly and store them in a cool, clean well ventilated place.

Canning Soups for Winter

Summer days are soup days, too, for many appetizing winter soups depend on summer vegetables. The best time to can them for next winter is when they are fresh from the garden, says the New York State College of Home Economics.

Mixtures of corn, tomato and lima bean, or of carrot, celery and tomato, or of other vegetables, seasoned to taste with garden herbs like parsley, thyme, bay leaf and garlic, may be canned together ready for next winter's soup bowl.

Wash, trim and prepare each vegetable separately; then cut into small uniform pieces. When all are prepared, put the vegetables into a small quantity of actively boiling salted water, using one level tablespoon of salt to each quart of water. Boil them uncovered for three minutes. If separate layers of the different vegetables are desired, boil the vegetables one at a time but use the same salted water for all.

Remove the vegetables from the

water with a strainer. Pack them loosely into hot containers while the vegetables are still hot. Fill the containers with boiling salted water already used. If the soup mixture contains tomato, water is unnecessary. Bring the tomatoes to a boil, then add the other vegetables, and boil for three minutes.

Carefully wipe the tops of the jars, or the rubber rings, and put the lids in place. Partly seal the jars. If the jar has a wire bail, click the top bail into place but leave the lower bail up while processing. If the jar has a screw top, first screw it in place, then unscrew it half a turn so that it is not tight. Place the hot containers in the pressure cooker, so that the glass jars do not touch each other, and process at the pressure and for

the time required by the vegetable which, when canned alone, requires the longest processing period. "Home Canning," bulletin E-261 prepared by the State College of Home Economics and sent free on request, gives the necessary information.

Take the cooker from the heat, remove the cover, and completely seal the jars. Remove the jars immediately and cool them promptly. Store them in a cool, clean, well-ventilated place.

More than 41,000,000 of Japan's population have deposits in that country's postal savings banks. Slayings in the United States have increased 100 per cent since 1900. The annual death toll by homicides is now around 12,000.

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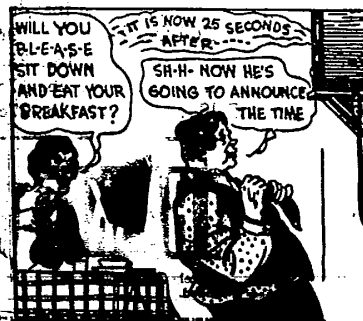
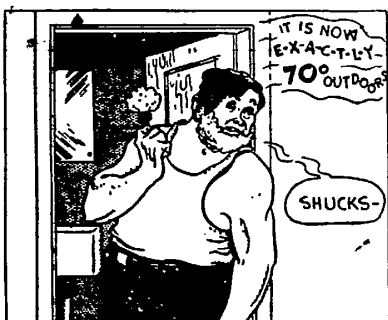
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