

Cass County Farm Bureau Notes

Copy furnished from Office of County Agent Wainscott

Essentials for Good Ensilage.

Cutting the fodder before it is too dry, packing it well in a smooth sided trench and covering with four inches of dirt, seems to be the key-note to success in making good ensilage.

These points were emphasized by I. D. Wood, extension engineer, and Jerome S. Sr., agronomist, from the college of agriculture, at three meetings held in the western part of the county last week, on trench silos.

Mr. Wood has been experimenting and constructing silos since 1922. He recommends that a silo be constructed back into a hill where possible so that the mouth can drain out. Where this is impractical a ditch or fill should be made around the silo to keep it from catching drainage water. Where water seeps into a silo it dilutes the acid and causes spoilage. The silos should have one foot of slope to each four feet of depth and be as smooth as possible. Rough places in the sides seem to keep the silage from slipping down the wall and packing. Then when it settles it leaves an air space that causes spoilage.

Tractor packing is the most important part of the filling. Start the tractor when the blower starts and keep it running until the trench is filled. It will keep better and make high quality ensilage and four to ten more tons can be put in a trench when it is well packed.

Mr. S. Sr. says that all classes of livestock can be successfully fed ensilage. Horses, cows and sheep will all do well on it. Horses and sheep should not be fed the moldy ensilage. White mold will not hurt the cows. A silo that is packed well and does not catch any drainage water will have very little if any mold. Silage in a trench has from 25 to 50% more feeding value than when the fodder is cut dry and shocked and let stand in the field.

Corn should be cut and put in the silo when it reaches its maximum amount of sugar in the stalk. When corn begins to deteriorate from the drouth it should be cut at once. This means that with the past week of extreme high temperatures, Cass county farmers need to be getting their corn cut.

What Should a Commercial Hog Ration Contain?

Many inquiries come to the college of agriculture and to the Cass County Farm Bureau asking about low-protein hog feed which commercial mixers are placing on the market. The Nebraska experiment station has done no work with these feeds. Producers should be guided largely by price and the reliability of the manufacturer producing them.

One can always judge the value of these feeds as compared to corn and tankage which is a standard hog fattening ration. One hundred pounds of corn plus ten pounds of tankage makes a feed that has about 15 percent protein, and 5 percent fat, and 2.2 percent fiber per 100 pounds. Figuring corn at \$1.20 per bu. and tankage at \$60 per ton, this ration would be worth about \$2.10 per 100 pounds. If commercial feeds can be bought at about this price and it has a comparable analysis to corn and tankage, the one can feel safe in buying it.

Rye for Fall Pastures.

Planting a good acreage of rye as soon as fall rains begin should help the livestock feed situation materially. Rye pasture is available in the fall, through the winter and early in the spring and this year will prove an effective means of reducing grain requirements for livestock.

Seeding of fall rye is particularly important in view of the present swine situation in Nebraska. With corn prices soaring high, farmers are puzzled as to grain substitutes and as a result are anxious to do anything to reduce feed requirements for hogs. Prof. Wm. J. Loeffel of the University of Nebraska College of Agriculture says never in his 17 years that he has been connected with that institution has he had as many inquiries regarding swine feeding.

Cass county farmers can get an answer to their corn substitution problem by studying over Extension Circular 216 which has just been issued. Copies are available at the Farm Bureau office. The circular has been written by Loeffel in answer to farm questions.

The swine authority this week said he looked for rather heavy marketing of hogs during the early fall months.

There probably will be a very high percentage of underfinished animals which will depress the market greatly. After this distress marketing has been completed, he thinks hog prices will probably work to new high levels.

Four From Cass County Attend Seward Camp.

Miss Evelyn Wolph, leader of three 4-H Home Economics clubs at Nehawka, and three of her club members are attending the state 4-H Wild Life Conservation camp at Seward, this week. Virginia Pollard and Marie Anderson, as well as Miss Wolph, were awarded their trips, free of all expenses, as a result of their activities in the conservation and restoration of wild life last year. Miss Margie Ruth Pollard, who was a county winner attending the camp held last year, was so enthused over conservation activities, that she paid her own way to attend the camp this year.

Each one of the four days at camp is designated as either Bird day, Plant day, Animal day or Fish day. On the day designated for each, the program is planned to give particular emphasis on that phase of nature. Tree and plant identification contests, a fishing contest, illustrated lectures, swimming, hikes, visits to the museum and Pioneer Park at Lincoln, music and verses are some of the interesting things planned as part of the program.

Girls Room Judging Team Chosen.

Violet Hadley of Nehawka, and Velma McBride of Wabash, were the high ranking girls in the elimination contest held last week to pick the judging team to represent Cass county in girls room work at State Fair. Violet is a member of the "Our Own Room" club of which Miss Evelyn Wolph is leader. Velma belongs to the "Bedroom Beauties" club led by Miss Marjorie Zink. This team, as well as the canning, foods and clothing judging teams, will put in many hours of practice between now and state fair in an effort to improve their ability to judge different classes and give reasons for the placings, before entering the state contest.

Exhibits Due Friday for Canning Contest.

Exhibits to be entered in the county Kerr canning contest must reach the Farm Bureau office Friday, Aug. 21st. The contest is open to any woman in the county over 21 years of age. The exhibit must consist of uniform quart glass jars including 1 jar of fruit, 1 jar of vegetables (non-acid) and 1 jar of meat. The winning exhibit will be entered in the state contest to be held during state fair.

Song Group Will Represent County at State Fair.

A group of 20 4-H club boys and girls met last week at Nehawka for the purpose of organizing a song group to represent Cass county in the state 4-H song contest at State Fair. Eliminations will be had this week to pick the final group which will represent the county. The group has selected "When Irish Eyes Are Smiling" and "Going Home," as their contest numbers, which they will sing in addition to the required song which will be one of six 4-H songs announced just prior to the contest.

Salad Dressings.

A variation in salad dressings often times changes the appeal of salads. The crisp green leaves, the colorful tomato and the pale cucumber slices that make a typical mid-summer salad are tempting by themselves, but more so with an appropriate salad dressing. And with this particular salad, any one of several dressings is appropriate. Shall it be a French, a mayonnaise, or a cooked dressing? Or one of the many variations of these?

French dressing, which contains just oil, acid, salt and pepper, or paprika, separates after standing a few minutes, and must be stirred or shaken thoroughly before using again. It is a temporary emulsion of oil in water, says the chemist. But it is more stable than just oil in ordinary water because the dissolved acid makes it easier to form the oil globules, and the dry seasonings, which do not dissolve, help to hold the globules apart.

To make French dressing is of course very easy. The proportions of oil vary with taste and also with the acidity of the vinegar or lemon juice. Four part of oil to one of vinegar is a good proportion, but three to one, or even two to one are used. Seasonings may be salt, paprika, onion juice, tabasco, sugar, horse radish, or many others. Beat the ingredients together in a bowl or shake them in a bottle until they mix thoroughly and thicken somewhat.

French dressing is varied by almost countless seasonings, but one

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of the favorites is requefort cheese crumbled into the mixture of oil and acid. Chiquenade dressing calls for chopped parsley, chopped onions, chopped hard-cooked egg, chopped cooked beets, in French dressing. Anchovy dressing is French dressing seasoned with anchovies chopped fine.

Mayonnaise is more difficult to make than French dressing, but here is a good way to do it: Mix the egg, seasonings, and part of the acid thoroughly by beating, and then add oil drop by drop at first, until the mixture begins to thicken, then gradually more. When the dressing becomes quite thick, add the rest of the acid, then the oil. Have the oil at room temperature when beating, but put the dressing away in a cold place. Not in the coldest part of the refrigerator, however, or it will separate.

As to proportions for mayonnaise, they are not given very definitely because the amount of oil which an egg will take depends upon the size of the egg. Usually an egg yolk will take $\frac{3}{4}$ to 1 cup of oil. About 2 tablespoons of vinegar or lemon juice is usually enough with 1 egg.

Of mayonnaise variations, the most familiar, is Thousand Island Dressing, for which add to the mayonnaise a variety of such seasonings as chili sauce, chopped green pepper, pimiento, and chopped stuffed olives. Russian dressing is made by adding about 1 part chili sauce to 2 of mayonnaise. Tartar sauce is mayonnaise seasoned with tarragon, sour gherkins, capers, chopped parsley, chopped olive, or other pickles.

A cream dressing for fruit salads is made by folding whipped cream into mayonnaise. Other cream dressings, like mayonnaise, are permanent emulsions. Thick sour cream, which with salt, pepper, or other seasonings, is a delicious dressing for raw salads especially, contains both fat and acid, already mixed. Sweet cream dressing is made by adding lemon juice and seasonings to thick cream.

The cooked dressings are usually made with butter or margarine rather than oil, and the proportions are about 1 to 3 tablespoons of fat to 1 cup of milk or water, with enough vinegar to give the desired tartness. The thickening may be eggs (2 whole eggs or 4 yolks) or half as many eggs with flour or corn starch for thickening.

DEPART FOR CALIFORNIA

From Tuesday's Daily: Miss Emily Lorenz and Miss Mary Anne Rosencrans departed today for Long Beach, California, where they will visit with friends. The young ladies expect to spend several weeks in seeing the many places of interest on the west coast before they return to Nebraska.

MARRIED AT COURT HOUSE

Monday afternoon Judge A. H. Duxbury was called upon to join in marriage Miss Ruth Ida Grooms and Mr. John Luther Elam, both of Sheridan, Wyoming. The marriage ceremony was witnessed by Mr. and Mrs. Vernon McNair, also of Sheridan.

RITZ THEATRE

FRIDAY AND SATURDAY
Big Double Feature Show

DICK FORAN in

'Treachery Rides the Range'

A Riffin', Fightin' Shootin' Cowboy AND Warren William and June Travis in 'Times Square Play Boy'

A big shot from the small town goes to the big town. A laugh from start to finish.

Flash Gordon Serial, Screeno Adults...25c Children...10c

SUNDAY-MONDAY-TUESDAY Marion Davis, Dick Powell and the Season's Finest Cast in

'Hearts Divided'

You'd go to the movies just to see any one of them. Plan to see this.

Also Comedy, News, Cartoon Sunday Matinee at 2:30

Matinee Prices Evening Prices 10-25c 10-30c

Coming Next Sunday, Aug. 30 "SAN FRANCISCO"

Officials Push a Flow of Funds to Drouth Area

AAA Administrators Hasten Checks for Compliance in Conservation Program.

Washington.—AAA officials moved to speed soil conservation checks into drouth states in an effort to ease the emergency relief burdens, estimated to reach a peak of 500,000 farm families and 100 million dollars in government expenditures.

Howard R. Tolley, AAA administrator, said field representatives had instructions to check farmer compliance with soil conservation practices immediately. Benefit payments will be made on the basis of actual performance.

The administrator emphasized payments to farmers elsewhere would not be delayed and that the work in the northwest constituted no upset of previous plans. The AAA, he said, was moving as rapidly as possible to make payments in all areas.

Tolley declined to forecast how soon checks would start to move, explaining the date hinged upon conferences on field developments. Sources close to the administrator, however, said flatly that it would be a physical impossibility to make substantial payments before late November and early December.

Few, if any, checks would go forward before the November elections, they said. Should the unofficial forecast prove correct, payments would bulk large at the time WPA officials have estimated the relief burden will reach its peak. They said that by late fall or early winter possibly three-fourths of the farm population of the Dakotas would be on relief.

Winter to See Peak. Aubrey Williams, deputy administrator, predicted PWA would have a peak load of 150,000 impoverished farm families on its rolls next winter at a monthly cost of \$7,500,000. James E. Dalley, assistant resettlement administrator, estimated his organization would spend about 70 million dollars in grants and loans to farmers in drouth states by the end of the fiscal year.

Resettlement statisticians, preparing a report on the number of human subsistence "cases" it now carries, said reports indicated the number would approximate 70,000. They expected large increases in the winter when WPA employment falls off.

The number, they added, may reach 100,000 within the next month. A total of 500,000 farm families on relief, representing more than 2,000,000 persons was forecast by Dalley and both he and Williams said the total drouth relief cost might exceed 100 millions.

The allocations of commodities by states included: Nebraska—3 carloads canned beef, 1 carload dried peas, 10 carloads fresh peas, 12 carloads fresh pears, 1 carload dried prunes, 2 carloads dried peaches.

The list of emergency drouth counties neared the 1,000 mark as 15 more counties were designated by the agriculture department drouth committee. The national total now is 992 in 22 states. Those designated included: Nebraska, Cheyenne, Loup, Richardson.

SOCIAL WORKERS FLOWER CLUB

The Social Workers Flower club held their annual club picnic August 12 at the Fred Spangler picnic grounds. A delicious picnic dinner was served by the members of the club. In the afternoon the usual business meeting was held. After which a program and contests were enjoyed by all. Later in the afternoon ice cream and cake were served. The next regular meeting will be held at the home of Mrs. J. L. Stamp with Mrs. James Waga and Mrs. Sam Gilmore assisting hostesses.

LEAVE ON VACATION

From Tuesday's Daily. This morning Miss Barbara Zitka and Miss Ruth Slavicek departed for a short vacation trip to the east. They will visit at Davenport, Iowa, with Mr. and Mrs. Fred Uhlik, the latter a sister of Miss Slavicek, and then with Mr. and Mrs. Uhlik will motor to Chicago to spend a short time with relatives.

UNDERGOES OPERATION

Mrs. Chester Spidell was taken to Omaha Saturday where she entered the Nicholas Senn hospital for an operation. Mrs. Spidell is suffering from an attack of appendicitis and an operation will be performed in the hope of giving her some relief from her illness.

EAGLE NEWS ITEMS

Mrs. Alva Burns and family of Taylorville, Illinois, are visiting the Allen families.

Rev. Zimmerman of Springfield was in town last Saturday evening calling on old friends.

Kermit Stewart arrived home from New York state on Monday where he has been attending school.

Mr. and Mrs. Orill Allen and family of Emerald spent last Thursday with relatives and friends.

Harley Klietsch of Palmyra was the Sunday guest of his sister, Mrs. Guy Jones and Mr. Jones and Jack.

Mrs. J. B. Peterson returned from Hastings last Thursday. Her daughter, Mrs. Tom Spannie is recovering nicely.

Miss Helen Nelson was an overnight guest of Miss Violet Wall last Friday. Miss Wall is employed in Lincoln.

Mr. and Mrs. N. E. VanSickle of Farragut, Iowa, visited Saturday afternoon and Sunday with Mrs. Sarah Keil and Dorothea.

T. G. Gray, Sr., of Palmyra visited his daughter, Mrs. E. H. May and Mr. May and son from Thursday of last week until Tuesday. Mr. and Mrs. Ben Muenchau and family of Alvo were in Eagle last Wednesday evening and called at the W. E. Muenchau home.

Supt. Boren and family are now located in the house recently vacated by Supt. Ade and family. The Boren family comes to Eagle from Comstock.

Mr. and Mrs. Clyde West went to Lincoln last Saturday and left early Sunday morning with Mr. and Mrs. Harry West for a vacation of two weeks in Colorado.

Mr. and Mrs. Elmer Adams and La Verne Stradley were accompanied by Mr. and Mrs. Farley Holham of Lincoln on a vacation trip to the Black Hills for several days last week.

Mr. and Mrs. Claude Young and Miss Dorothy Young of Panama, Rolfe and Eva Gray of Palmyra, and Miss Margaret Larson of Douglas, called Saturday evening at the E. H. May home.

Mr. and Mrs. W. Stone and son of Chicago, arrived last Friday for a visit with Dr. and Mrs. Stewart and family. Jean Marie Stewart returned with them after having spent two weeks in their home.

Mrs. R. L. Cochran gas a reception and tea at the governor's mansion last Wednesday afternoon in honor of Miss Harriett Elliott of North Carolina. Mrs. Bert Lytle of Eagle was an invited guest.

Mr. and Mrs. J. L. Wall and Melva and Mrs. Houston Welton motored to Lincoln last Sunday evening and visited Mr. Wall's aunt, Mrs. Ella Dixon at the James Wall home. Mrs. Dixon has been ill and in the hospital since arriving here six weeks ago from California. She plans to spend some time with relatives before returning home.

Former Eagle Man Passes Away

People in this community were sorry to hear of the sudden death of Dan Wilson, a former citizen of Eagle and well known to all of the residents. His passing occurred last Saturday evening in Elmwood, where he had lived since last fall. Before going to Elmwood he had lived in Eagle for a number of years following the trade of painting and paper hanging. At two different times between the years of 1910 and 1920, Mr. Wilson was the owner of an Eagle cafe, thus establishing his residence here for several years at each time.

Funeral services were held at Elmwood on Tuesday afternoon of this week and burial at the Unadilla cemetery.

Entertain Guests.

Guests at the home of Mr. and Mrs. Harley Smith and Laura during the past two weeks were the members of their entire family who gathered here so that they might all

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Platts. State Bank Bldg.

NOTICE TO CREDITORS

In the County Court of Cass county, Nebraska.
To the creditors of the estate of Sarah E. Stones, deceased. No. 3209: Take notice that the time limited for the presentation and filing of claims against said estate is December 7, 1936; that a hearing will be had at the County Court room in Plattsmouth on December 11, 1936, at 10 o'clock a. m., for the purpose of examining, hearing, allowing and adjusting all claims or objections duly filed.
Dated August 7, 1936.
A. H. DUXBURY,
County Judge.

(Seal) a10-2w

NOTICE of Expiration of the Time of Redemption.

To John E. Hazzard, Elizabeth I. Murphy and Jane A. Dovey, respectively:
You and each of you are hereby notified that on the 8th day of November, 1933, the County of Cass, Nebraska, purchased at public tax sale for the years 1930, 1931 and 1932, the following described real estate, to-wit: Lot 19, Block 10, Thompson's Addition to the City of Plattsmouth, Nebraska, which said real estate was taxed in the name of John E. Hazzard; and on said date the County of Cass, Nebraska, purchased Lot 20, Block 10, Thompson's Addition to the City of Plattsmouth, Nebraska, for the taxes for the years 1930, 1931 and 1932, and that said real estate was taxed in the name of Elizabeth I. Murphy; and on said date the County of Cass, Nebraska, purchased at public tax sale for the taxes for the years 1930, 1931 and 1932, Lots 17 and 18, Block 10, Thompson's Addition to the City of Plattsmouth, Nebraska; that said real estate was taxed in the name of Jane A. Dovey. That on the 8th day of November, 1933, tax sale certificates for said real estate in the order named were duly issued to the purchaser thereof by John E. Turner, County Treasurer of Cass county, Nebraska, which said certificates were for value duly assigned by the County Board of Cass county, Nebraska, on March 12, 1934, to the City of Plattsmouth, Nebraska, a municipal corporation, located within said county; and on the 14th day of July, 1936, said certificates were for value duly assigned by said City of Plattsmouth, Nebraska, to Frank M. Rice, who is now the owner and the holder of the same.
You are further notified that the time of redemption of said real estate from said sale will expire in three months from the date of this notice, after which the undersigned will apply to the County Treasurer of Cass county, Nebraska, for a tax deed for said real estate.
Dated this 11th day of August, 1936.
FRANK M. RICE,
Owner and Holder of the Above
Named and Designated Tax
Sale Certificates.

a17-3w

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