

Placing Potatoes in Storage Like Putting Money in Bank

When Kept for Time of Scarcity They Earn Dividends; Must Be Protected from Extreme Heat or Cold and Too Much Light—Types of Houses Favored.

Storing potatoes resembles banking money, because ordinarily it results in the potatoes selling for higher prices later in the season when the supply is not so abundant as at digging time. The potatoes earn dividends while in storage just as money in the bank accumulates interest. If all the potatoes were sold immediately after digging the prices would decline, due to the excessive offerings on the market. This is why storage is popular. It permits of holding the more or less perishable potatoes in a salable condition over as long a period as is economically desirable. Storage also insures a more uniform market supply throughout the season.

It is the late or main crop varieties of spuds, intended for winter use, which are stored as the early or truck crop potatoes are ordinarily disposed of directly from the field as harvested. Potato storage are practically of all types and descriptions from primitive shelters, such as caves or pits, up to rather elaborate, artificially refrigerated storage houses. However, the fundamental purposes of the storage house, be it simple or elaborate, is to protect the spuds from extremes of cold and heat as well as from the light, and under proper conditions of humidity and ventilation. Care must be exercised not to keep the potatoes together in large bulk where the development of high temperature and deterioration will be favored.

Specialists of the United States Department of Agriculture believe that a temperature of about 35 F. is generally low enough for practical potato storage, and that during the earlier portion of the storage season a temperature of 40 F. is just as satisfactory except where powdery dry rot infection occurs. The freezing point of the potato is between 28 and 26 degrees F.

Potatoes, when exposed to strong or even moderate light are soon injured for food purposes, and on this account it is essential to exclude the light from the storage house, although exposure to modified light, where the spuds are kept cool and well aired, is not injurious to tubers intended for seed purposes.

Protect Potatoes Against Wilting.
There should be sufficient moisture in the potato storage house to prevent the wilting of the tubers and at the same time to maintain a humidity content low enough to prevent a deposit of moisture on the surface of the potatoes. One investigator suggests a humidity of from 85 to 90 per cent as about correct for a potato storage room temperature of 33 to 35 F. Generous provision for adequate ventilation must be made, the ventilators or air dues being arranged so as to insure a rapid and even distribution of air throughout the structure.

It is a bad practice to store potatoes in large bins or piles. Not frequently the tubers are heaped to a depth of 10 to 15 feet, the pile being correspondingly large in the other dimensions. Such storage almost invariably results in violent sweating or curing, in which the spuds in the central portion of the pile are frequently subjected to a dangerously high temperature. This is especially true if the tubers are slightly immature or were not dry and free from moist soil when gathered, or if stored when the outside temperature was high, making it difficult to lower the inside temperature of the house. Such overheating may be avoided by inserting division walls at intervals throughout the pile. The division walls may consist of 2 by 4 inch uprights, on the 2-inch face of which are nailed 3/4 by 4 inch strips of any desired length, leaving a 1-inch space between each strip. This provides a ventilation partition, which can be of any height and length desired. By placing these in an upright position 5 to 6 feet apart as the bin or storage house is being filled, good ventilation will be secured and an easy avenue of escape for both heat and moisture provided.

Use Storage Adapted to Needs.
In considering the type of storage best suited to the needs the grower should bear in mind the temperature and rain or snow likely to occur during the storage period, the character and cost of the material involved, the nature of the soil and drainage, and the length of the storage period. Potatoes may be successfully stored in pits if provided with good drainage and given sufficient covering to insulate them against extreme heat and cold, a well-drained site being essential. It is usually not advisable to excavate more than 6 inches, making the pit long and narrow rather than square in shape. It is inadvisable to store a large bulk of potatoes in one pit.

The potatoes are stored over a light layer of straw on the floor, while the pile is insulated against cold and heat by covering the spuds with alternate layers of straw or hay and soil. During the late fall, as the weather grows colder, more straw, as well as more soil, should be added to form a protective overcoat for the potatoes. Each layer of straw when compacted should be approximately 6 inches thick, while the final layer of soil should be 6 to 8 inches deep, depending upon weather conditions. Ventilation may be provided by means of a wooden flue, the lower end of which extends almost to the bottom of the pit, while the upper end should project well above the covering, the valve being equipped with a wooden cap to prevent the entrance of rain or snow, and also in order that it may be closed entirely during very cold weather.

A pit of this sort when well made will provide perfect protection for the potatoes until spring, the objection to it being that the potatoes

In the Place of Hops.
One of the great industries of the Pacific coast is hop growing, and with the growth of prohibition legislation it seemed to many that the large amount of capital tied up in this business might be entirely lost. The great demand for farm products and the problem of shipping them has brought about a development of the dehydration method for vegetables and fruits. The largest hop grower on the coast found that his hop kilns were exactly fitted for this work and an immense new industry has been started that bids fair to be more prosperous than the hop growing.—Popular Mechanics Magazine.

Central Driveway in Cellar.
The storage cellar is usually provided with a driveway entrance and is considerably wider than the cellars without driveways, which often are only 12 to 30 feet wide, the entire space being used for storage purposes and the floor being either dirt, wood, or concrete. Some of the best storages have driveways through the middle with bins on either side, the driveway being an earthen one with the storage bins having ventilated wooden floors laid on joists placed at right angles to the driveway and thus furnishing an unrestricted circulation for air beneath the bin.

Gave Value to Rubber.
Vulcanized rubber—and all rubber articles are now vulcanized—was first made at Woburn, Mass., by Charles Goodyear about 1844. He obtained his first patent in that year, after he had spent years in experimenting and had reduced his family to extreme poverty. Before 1844 rubber had been used for various purposes as a soft, sticky gum, but was of comparatively little value.

When a Nut Isn't.
The peanut isn't a nut at all, but a member of the pea, bean and clover family. It is a legume and gathers nitrogen from the air. Peanuts do not grow from roots, but on shoots which grow out from the plant above ground, bear a little sterile yellow blossom and then shoot directly into the ground, where they peg—that is, where peanuts begin to grow on them.—St Nicholas.

Long Mountain Range.
Sumatra is of volcanic origin, and together with the other members of the Malay group, formed in an early period of the world a part of the Asiatic continent. The Barisons, or Sumatran Alps, form a broken chain of mountains, running lengthwise of the island. Some of the highest points of the chain are 10,000 and 12,000 feet above the level of the sea.

No More Rudders.
A British patent has been granted for apparatus to steer vessels by pumping jets of water out of either side of the stern, thus doing away with rudders.

LOST OR STRAYED—Fox Terrier.
Answers to name of "Rags."

Maybe Rags is not much of a dog, as dogs go.

But he was Baby's playmate—and Baby has gone to Never-Never Land.

So a want ad whistled up every street in town and Rags is back home again.

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Mistaken Identities.
"We had to stop our little girl answering the front-door calls," "Why?" "The other day when Ensign Jones came to call on our eldest daughter he was dressed in his white uniform, and when the little one opened the door and saw him she immediately called upstairs: 'Ma, how much bread do you want today?'—"Detroit Free Press.

No Words.
"What did you say to that rich man who refused to invest even his small change in Liberty bonds?"

"Nothin'" replied Farmer Corntosel. "And I ain' never goin' to say nothin'. Right there is where we quit speakin' forever."

Sense Returning to Him.
"I see the papers say now that the Kaiser is almost distracted."

"If that's true his condition must be improving. He went clean daffy four years ago."

Slim.
"What chance has he to win out?" "About the same chance a German salesman will have to sell goods in America after the war."

Asbestos Output Decreases.
The asbestos output of the United States has decreased 15 per cent, though the demand is greater than ever before.

Packing a Trunk.
When packing an old trunk or box, list each article, package or roll on a sheet of paper and fasten to the top of the box or trunk, or use a memorandum book for it, designating each receptacle. Then when wanting an article to use refer to the list, thereby saving time and trouble.

The Nose Dive.
"The nose dive is a dangerous maneuver," says an aviation teacher. The nose dive is not only dangerous in aviation, but in julepation as well. A nose dive into a julep is exhilarating, but at last it makes the nose look like a premium strawberry.—Houston Post

URIC ACID IN MEAT CLOGS THE KIDNEYS

Take a glass of Salts if your Back hurts or Bladder bothers you—Drink more water.

If you must have your meat every day, eat it, but flush your kidneys with salts occasionally, says a noted authority who tells us that meat forms uric acid which almost paralyzes the kidneys in their efforts to expel it from the blood. They become sluggish and weaken, then you suffer with a dull misery in the kidney region, sharp pains in the back or sick headache, dizziness, your stomach sour, tongue is coated and when the weather is bad you have rheumatic twinges. The urine gets cloudy, full of sediment, the channels often get sore and irritated, obliging you to seek relief two or three times during the night.

To neutralize these irritating acids, to cleanse the kidneys and flush off the body's urinous waste get four ounces of Jad Salts from any pharmacy here; take a tablespoonful in a glass of water before breakfast for a few days and your kidneys will then act fine. This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for generations to flush and stimulate sluggish kidneys, also to neutralize the acids in urine, so it no longer irritates, thus ending bladder weakness.

Jad Salts is inexpensive; cannot injure, and makes a delightful effervescent lithia-water drink.

September 1st is Felt Hat Day

Don't wait until you want to wear that felt hat.

Phone 133

NOW

And I will have it ready for you.

Yours

KEEP-U-NEAT
Cleaners, Pressers, Tailors

Clean Sweep SALE

SATURDAY, AUG. 2nd

AT 9:00 A. M. WE WILL BEGIN A SALE OF OUR ENTIRE STOCK OF GROCERIES AT PRICES THAT WILL GET THE GOODS OUT OF THE HOUSE AS WE MUST MAKE ROOM FOR THE WORKMEN TO REMODEL THIS PLACE FOR OUR OPENING SEPTEMBER 1st OF A LINE OF LADIES' READY TO WEAR.

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L. H. HIGALAND



The fuel administrator, the coal operators and all posted on the coal situation advise the early purchase of the winter's coal supply. We can supply your wants now — later we may be unable to do so. Give us your order today.



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