

**Cass County Farm Bureau Notes**

Copy furnished from Office of County Agent Wainscott

**Grasshoppers Serious Menace in Cass County.**

A federal survey made last week indicates that the infestation of grasshoppers in Cass county is very serious and that delay in spreading poison bait may mean disaster, therefore farmers cannot be too strongly urged to mix their own poison and go after the grasshoppers before their crops are taken.

Realizing the menace of the grasshoppers the government made provision sometime ago for combatting them in other states and only recently an allotment was made for Nebraska. Last week Cass county was made an allotment of 20 tons of bran with which to fight the horde of grasshoppers, however at this writing ten tons of bran were available for use of farmers in this county. There is a serious shortage of bran, and the federal government is having great difficulty in filling orders. The bran will be shipped as soon as it can be secured but some delay is unavoidable. Consequently, we are recom-

mending that poisoning operations on farms be continued wherever possible, without waiting for the federal bait.

The bran has been trucked to Weeping Water from Nebraska City, and the sodium arsenite, which is a liquid, had to be brought from Omaha, as well as the molasses. These ingredients had to be mixed before the long list of waiting farmers could obtain the poison.

Ten pounds, dry weight, is sufficient bran for one application per acre. Heavy application usually results in waste of bait without apparently increasing the kill. Two light applications about 5 days apart give best results. Bait should be well scattered. Placing it in piles or scattering it so poorly that it lies in lumps or bunches not only reduces the kill of grasshoppers, but constitutes a real menace to livestock, birds and even to human beings. Bait may be spread by hand, or it may be spread quite handily by means of an endgate seeder, if the bait is not too wet. It should be fed into the hopper only as fast as the seeder will spread it.

The best time to spread bait is fairly early in the morning of a clear day. From daylight until 9:00 a. m. is about right in hot weather. Bait spread during the heat of the day, or during rainy weather is largely

wasted. It should be spread within 24 to 48 hours after mixing as it will heat or mold if kept for any great length of time.

**4-H Clubs Active.**

The recent check-up on 4-H enrollment shows that a total of 498 boys and girls are active in 4-H clubs in Cass county this year. This does not include the enrollment in two clubs who were late in getting started and have not as yet filed their first month's reports which show their enrollment. The 498 boys and girls are carrying girl room, clothing, cooking, keep-well, canning, baby beef, swine, dairy, weed, garden, sheep, poultry, farm shop and rope projects. Owing to the fact that a good many club members are enrolled for more than one project, there are many duplications in the above figures. A check on duplications reveals there are 109 individual boys and 321 individual girls, or a total of 430 individuals taking some kind of 4-H work.

A majority of the clubs are nearing the finish of their lesson requirements and are planning their achievement programs. Several clubs have already held their achievement programs and received their certificates of achievement. It is an excellent idea to get the project requirements out of the way early in the

summer before the hot weather causes the members to lose interest, and because it leaves time for pursuit of other activities such as judging and demonstration work, 4-H camp, state and county fairs.

4-H club members interested in judging work will attend a practice judging day at Syracuse, Friday of this week, when classes and help will be available in animal husbandry, poultry, crops, baked foods and girls room. Special judging practice is being planned by dairy clubs for July 20th at 1:30 at the W. T. Fager home, 4 1/2 miles south and 1 mile west of Weeping Water.

The next event of importance on the 4-H calendar is the annual district 4-H club camp at Brewster, July 26 to 29. The making of new friends, participating in new and varied activities and vacationing away from home are all worth while experiences for young folks.

**Farmers Attend Binder Schools.**

At six very informal binder schools held last week under the supervision of W. E. Thurman, farm machinery specialist of the college of agriculture, 72 farmers learned how to make adjustments on their binders, how to correct such troubles as skipped or small bundles, knotted troubles, etc. and what parts to replace when they become worn.

The men gathered in small groups at the farms of Clyde West, Eagle; Lloyd Group, Louisville; Troy Jewell, Weeping Water; James Mills, Murock; Louis Schiessl, Plattsmouth, and R. G. Kiser, Plattsmouth, each man eager to become better acquainted with his binder, and having a question or two or a helpful hint to pass on to the other in the general discussion. By holding the schools near the field where the binder would operate, in the shade of a big tree when handy, or out in the open, the men saw the machine in actual operation before and after the adjustments were made and could easily see the difference which a little knowledge of proper adjustments makes.

**Canning—Especially Corn.**

For the past two years many women have reported terrific losses of home canned corn through spoilage. As it is nearing "roastin' ear" season, maybe some of the following facts, gleaned from the Bureau of Home Economics publication may help to prevent similar results this year.

Like other vegetables except tomatoes, corn, after it is in the cans or jars, should be "processed" in a pressure canner to make sure it will not spoil. But even then, cream-style corn is hard to can successfully, especially in glass jars, and the bureau suggests canning corn whole-grain style instead.

The essential difference between the two methods is in the way the corn is cut off the cob. For cream-style corn, the top of the kernel is cut off and the rest is scraped, making a thick, starchy mass which packs densely into the can. Heat penetrates slowly through such a mass, and often the corn at the center does not get hot enough to kill the bacteria that causes spoilage. To process cream-style corn properly requires, for No. 2 cans 15 pounds steam pressure, or a temperature of 250 degrees F. in the pressure canner for 70 minutes. For cream-style corn in glass jars, which are harder to heat than tin, more time is needed and the corn sometimes turns brown. This does not affect the wholesomeness of the corn, but it does affect the looks and often the flavor.

For whole-grain corn, cut the kernels off just as close to the cob as possible without getting the hulls. Do not scrape the cob. All one teaspoon of salt to each quart of corn, and half as much boiling water as corn by weight. Heat to boiling and pack into the cans boiling hot. Put the cans into the steam pressure canner at once, and process them at 10 pounds pressure or 240 degrees F.

Another difference between the cream-style and whole-grain style is the age of the corn for canning. For whole-grain style use only tender, freshly gathered sweet corn, 3 or 4 days younger than would be used for cream-style corn.

Whatever the fruit or vegetable, the first step in canning it to make sure it is just ripe enough to be at its best but not so ripe that it is on the road to decay; and that it is clean and free from spots and blemishes, and that every hand that touches it, every knife, or spoon, or cup, pan or kettle, can or jar, used in preparing the food or canning it, is clean. With such precautions all unnecessary causes of spoilage are ruled out, and we go on the more successfully from there.

**Cooking Summer Vegetables.**

At this time of year there is every reason for doing as little cooking as

possible. Not only to keep cool and save fuel does the housekeeper avoid the stove as much as she can, but the summer fruits and many of the vegetables encourage her to do so. The season's crop of berries, cherries, plums, peaches, melons and pears are an invitation to use these luscious fresh fruits as desserts, while the radishes, lettuce, onions, celery, cucumbers, tomatoes and many other of the garden's choice products speak up, as it were, for a place on the salad plate.

But there are always some vegetables to cook, of course—asparagus, beets, beans, peas, chard, cauliflower, okhrabi, okra, eggplant, kale, beet tops and mustard are some we do not use uncooked, while cabbage, carrots, celery and some of the greens are used both raw and cooked.

Boiling is the most common as well as, for many vegetables, the favorite method of cooking them. Taken off the stove when just tender, and served hot with melted butter or other fat, salt and pepper, such vegetables as asparagus, new potatoes, beans, peas, cabbage, greens, carrots, akra, and parsnips are at their best this way. But "creaming" is another favorite way to serve almost any vegetable. "Creamed" vegetables are boiled first and then combined with white sauce.

Baking, steaming and pan-frying are other ways to vary the method of cooking vegetables. Pan-frying is one of the best ways to cook cabbage, kale and various other greens. The vegetable is cut in small pieces and cooked in a flat, covered pan on top of the stove, with a little fat in the pan to prevent sticking. The water that cooks out of the vegetables in this case evaporates, so there is little or no liquid to be served. If the pan-frying is carefully done, it is possible to add some milk without having the cooked vegetables too moist, and the finished product will then contain all the food value and flavor of the vegetable as well as of the milk.

Keeping the color in vegetables is one of the problems the cook has to deal with, especially in green vegetables and in certain red ones. That is why the Bureau of Home Economics advises cooking green vegetables with the lid off. Neutralizing the acid by putting soda in the cooking water is another method of keeping the green color, but soda destroys vitamin values in the vegetables and is not recommended by the Bureau of Home Economics.

Vinegar is added to the cooking water for beets and red cabbage and onions. Beets contain enough acid to keep them red, but they may lose color by "bleeding"—that is, the dissolving of the coloring matter in the cooking water. They should be cooked with the skins unbroken, and with at least little stubs of the tops left on. Young beets are often cooked and served with two or three inches of the tops left on.

The really "fast color" vegetables are the yellow ones. Carrots, sweet potatoes, and yellow squash keep their color however cooked. So do such red vegetables, as tomatoes, red peppers, and pimentos, which are in fact colored by pigments belonging to the same class as those found in carrots—called carotoids.

**EIGHT MILE GROVE LUTHERAN CHURCH**

9:30 a. m. Sunday school.  
10:30 a. m. English service.

**ST. PAUL'S CHURCH NOTES**

For the month of July, there will be a change in schedule for our services.  
Morning worship at 8:00 a. m. and church school at 9:15 a. m.  
--- Sunday, July 12  
English service, 8:00 a. m.  
Church school, 9:00 a. m.

**OUTING IN COLORADO**

Mr. and Mrs. L. B. Egenberger of this city with their son, Dr. Stuart Egenberger and wife of Omaha, are enjoying an outing in Colorado for the next two weeks. They stopped en route at Lexington, Nebraska, to visit with the W. R. Egenberger family and thence on to Denver where Dr. Egenberger will attend a dental conference while the rest of the party take in the many points of interest in that section of the west.

**OPENS NEW OFFICES**

Dr. Clinton B. Dowart, M. D., is now opening his new offices in the Gayer building and in a few days expects to take up the regular practice as a doctor of medicine and surgery. Dr. Dowart is a graduate of the college of medicine of Creighton university and has served his internship in the Lord Lister hospital at Omaha.

**Here's Real Flavor**  
First Prize Pork and  
**BEANS**  
No. 300, 16-oz. tin, 5¢; 6 for 29  
No. 300 Tall, 20-oz. 3 for 25  
No. 2 Tall, 27-oz. 10¢; 3 for 29

**POST TOASTIES**  
Large Package  
2 for 25c

**GRAPE-NUT FLAKES**  
3 for 25c

**CASCO BUTTER**  
1 lb. 35c

**ICED TEASPOON TEA Pkg. 29c**  
Free Iced Teaspoon in Every Package

**KELLOG'S SHREDDED WHEAT BISCUITS**  
3 Pkgs. 25c

**MILLER'S Corn Flakes**  
Large Size. 2 Pkgs. 19c

**Mustard**  
Full Quart Jar 11c

**Catsup, Ruby**  
Lge. 14-oz. Bottle 10c

**Soda or Graham Crackers**  
2-lb. Caddy 19c

**Genuine Jell-O**  
All Flavors. 4 Pkgs. 19c

**Van Camp's Pork and Beans**  
#300 cans, 5¢; 6 for 29c

**3-lb. tin Crisco**  
Specially priced at 59c

**Baking Powder CALUMET**, 1-lb. can 21c

**Apple Butter**  
Large Jar 15c

**Peanut Butter**  
32-oz. Jar 25c

**Grape Juice**  
Quart, 27¢; Pint 15c

**Dill Pickles**  
Full Quart Jar 15c

**1-lb. pkgs. Starch**  
Gloss or Corn. 2 for 15c

**Tomato Juice ROYAL PRINCE**  
The Finest We Have Ever Had  
Large 50-oz. Tin for 28c

- Plums, ripe, luscious, quart basket . . . 10c
- Tomatoes, red ripe, per lb. . . . . 10c
- Lemons, 300 size, full of juice, doz. . . . 39c
- Lettuce, solid Iceberg, 2 for . . . . . 15c
- Cantaloupe, Jumbo size, each . . . . . 10c
- Wax Beans, fresh stock, 2 lbs. . . . . 25c
- White Grapes, 2 lbs. for . . . . . 25c
- Oranges, per dozen . . . . . 18c
- New Potatoes, 10 lbs. for . . . . . 33c
- Fancy Limes, each . . . . . 2c

- Great Western SUGAR**  
100-lb. Bag . . . . . \$5.19  
10 lbs., 56c
- Navy Beans**  
Great Northern, 4 lbs. 19c
- Bond Brand Salad Dressing**  
Full Quart Jar 23c
- Queen Olives**  
Large Jar 23c
- Medium Size Ripe Olives**  
Pints, each 15c
- Red A Coffee**  
1 lb 19c
- LUCKY U**  
Ginger Ale or Lime Rickey  
Large Bottles, 2 for 25c
- Inglebrook Brand Sugar Corn**  
No. 2 Cans 3 for 25c
- Tomatoes**  
No. 2 Cans 3 for 25c
- Peas**  
No. 2 Cans 3 for 25c
- Gr. Beans**  
No. 2 Cans 3 for 29c
- Wax Beans**  
No. 2 Cans 3 for 29c

- Corn Fed Shoulder BEEF ROAST**, lb. . . . . 16c
- Corn Fed Shoulder BEEF STEAK**, lb. . . . . 17 1/2c
- Corn Fed Rib BOILING BEEF**, lb. . . . . 10c
- Swift's Essex Cervelat SUMMER SAUSAGE**, lb. . . . . 22c
- Armour's Frankfurters**, 2 lbs. for . . . . 25c
- Minced Ham**, fancy quality, lb. . . . . 15c
- Mrs. Tucker's Shortening**, per lb. . . . 12 1/2c  
Made from Choice Cottonseed Oil

**Black & White**  
WE DELIVER—PHONE 42

**Harvest Needs**

**COVERT WORK PANTS & SHIRT**

Covert Work Shirts to match—**69c**

Work Pants of sturdy construction—**1.45**

Here is the combination—Match'd Work Shirt & Pants of a fine quality of Covert Cloth.

**STRAW HATS**  
Wide Rims. Adjustable. Each **25c**

**SLACKS \$1.75**  
Sanforized interwoven nub Slacks in patterns for dress and sports' wear!

**Polo Shirts 59c**  
Everybody's wearing Polo Shirts! Exceptional values. Bound neck, Belted back, Pocket.

**WORK GLOVE 49c**

The glove you have been waiting for. A good quality split cowhide with rubberized, Sanforized cuffs that will not curl or wilt when wet. The Work Glove of the hour.

**WORK SHOES \$1.59**

Shoes that can "take it." . . . Bellows tongue, Compo sole, good quality upper. Built for wear and comfort. The celebrated and reliable "Star Brand" shoe.

**SPECIAL! Saturday Only WORK SHIRT**

Blue and Gray Chambray . . . . **39c**

With The New Duke Of Kent Button Down Collar Style



**Shirts**

**Smart New Patterns 98c**  
**New Deeptone Shades 98c**

We've just received a wide assortment of SHIRTS featuring all the latest patterns, colors and collar styles and the price is truly economical. You'll want to stock up for a long time to come! Both regular and starchless collars. Styles for the more conservative, also.

**Soennichsen's**  
The Largest Store in Cass County, Plattsmouth, Nebr.