

South Ashland

Mrs. John Remmenga
Mr. and Mrs. Fred Ellig and girls and Miss Hilda Ellig of Sterling, Nebr., and Mr. and Mrs. Marcus Rikli were Sunday dinner guests of Mr. and Mrs. John Remmenga and Marjorie.
Mr. and Mrs. Earl Mansfield spent Sunday with Mrs. Willa Weldon.
Mr. and Mrs. R. V. Critchfield, Patty and Carolyn of Baldwin, Kansas, arrived at the home of Mr. and Mrs. A. D. Bachman Thursday evening, returning home on Sunday. Mrs. Emma Jones returned home with them to spend a few weeks.
Sunday dinner guests of Mr. and Mrs. A. D. Bachman were Mr. and Mrs. R. V. Critchfield, Mr. and Mrs. Milton Bachman and Mr. and Mrs. William Mason and girls.
Saturday evening Mr. and Mrs. A. D. Bachman entertain-

ed at a pinochle party in honor of Mr. and Mrs. R. V. Critchfield. Guests were Mr. and Mrs. Harvey Jacobs and Duane, Mr. and Mrs. Henry Nitz and Evelyn and Mr. Earl Hinzle of Omaha.
Mr. and Mrs. A. D. Bachman and Mr. and Mrs. Milton Bachman were Sunday supper guests of Mr. and Mrs. Henry Holing, Leo Volkmer of Kimball, Nebraska, spent Tuesday night with Mr. and Mrs. Peter Stand-er.
Mr. and Mrs. John Gustafson called on Mr. and Mrs. Gus Wotzel Saturday.
Cpl. Robert Wotzel spent the week end at home. He leaves soon for England, where he will be stationed for three months.
Mr. and Mrs. Gus Wotzel, Robert and Willard, spent Saturday evening with Mr. and Mrs. George Bachman and family.
Mr. and Mrs. Richard Olson and baby and Mrs. George Bachman spent Sunday at the home of Mr. and Mrs. Gus Wotzel.
Mr. and Mrs. Carl Kupke and Verla, Mr. and Mrs. Freeman Haase, Mr. and Mrs. George Kraft, Mr. and Mrs. Fred Weisheit, Mr. and Mrs. Louie Neu-

man and Mr. and Mrs. Fred Neuman and Walter spent Sunday with Mrs. Ferdinand Lau.
Mr. and Mrs. Harold Kellogg and children spent Wednesday evening with Mr. and Mrs. Frank Eckery and family.
Mr. and Mrs. Robert Weston and Roger of Boone, Iowa, spent Monday with Mr. and Mrs. Carl Weston.
Mrs. W. P. Bailey spent from Wednesday until Saturday with Mr. and Mrs. Lyle Bailey.
Mr. and Mrs. Ralph Dean, Marilyn and Sherry spent Sunday afternoon with Mr. and Mrs. Lyle Bailey and Martha Dean.
Joan Richards spent Friday night with Catherine Buck.
Dr. and Mrs. Francis Richards and Donnie and Chuck Merrill of Kearney, spent the week end at the home of Mr. and Mrs. Harold Richards.
Mr. and Mrs. Harold Richards, Joan and Elizabeth, Dr. and Mrs. Francis Richards and Donnie and Chuck Merrill attended the Kansas-Nebraska football game on Saturday. After the game they called on Mr. and Mrs. William Ziegenbein at Havelock.
Mrs. Grace Pollei and Carolyn Ann spent several days with Mrs. Dewey Moore.
Fred Ruetter spent Monday night at the Dewey Moore home, Mrs. Grace Pollei and Carolyn Ann and Mrs. Dewey Moore and son, Dewey, spent last Monday in Lincoln. Little Dewey had fallen on Saturday, breaking the same arm above the former break.
Mr. and Mrs. Dewey Moore and boys entertained at dinner at the Fred Ruetter home on Sunday in honor of Mrs. Grace Pollei and daughter who are leaving soon for their home in Texas. Guests were Wayne Wiles and family, Harold Kellogg and family and Fred Ruetter and family.
Mr. and Mrs. Ed Odell accompanied Mr. and Mrs. Walter Farmer to Lincoln on Sunday to visit Mrs. Jennie Farmer at the hospital. Mrs. Farmer will soon be able to come home.
Master Sergeant and Mrs. Sedrick G. Laughlin arrived home on Wednesday morning from Germany where they will spend two months with his parents, Mr. and Mrs. John Laughlin.
Mr. and Mrs. John Laughlin, Wilbur and M/Sgt. and Mrs. Sedrick G. Laughlin spent Friday evening in Weeping Water.
Mr. and Mrs. Elton Erickson and Mr. and Mrs. Victor Miller spent Sunday at Silver Creek, Nebraska.
Morris Wagner and Mr. Larson of California, called on Mr. and Mrs. John Laughlin on Wednesday.
Mr. and Mrs. Ivan E. Armstrong and Mrs. W. W. Dean attended a family dinner at the Ira Lehr home at Wann on Sunday.
Mrs. Rose Hart of Haxton, Colo., Mrs. Lula Wagner of Brush, Colo., and Mr. and Mrs. Harry Schmidt and Richard of Western, Neb., spent Sunday night with Mr. and Mrs. Ivan E. Armstrong, leaving for their homes on Monday.
Mrs. Myrtle Lindsay of Oakland, Calif., is visiting her sister and brother, Mrs. Margaret Lehman and Wallace McClellan.

Eagle

Dorothea Keil
Journal Correspondent

Mrs. Fred Herrmann entertained the Trinity Lutheran Aid society last Thursday afternoon at the home of Mrs. Raymond Norris.
Mr. and Mrs. Hermon Rahtz and Mrs. Flossie Held of Leigh, Nebraska were entertained at dinner last Sunday at the home of Mr. and Mrs. Henry Fieschman. They also called on Mr. and Mrs. Harvey Gerhard and Mr. and Mrs. George Winkler before returning home. Mrs. Rahtz and Mrs. Held are nieces of Mr. Winkler.
Miss Virginia Ann Phillips, daughter of Mr. and Mrs. Robert Phillips of Eagle was married to Charles W. Bowden, son of Mrs. Mabelle Bowden of Charleston, South Carolina at the home of Mr. and Mrs. A. H. Siekman, Friday evening, October 29, at 7:30 o'clock. The double ring ceremony was performed by Rev. Donald Carlyn, pastor of the Methodist church, in the presence of the immediate family. The bride was attended by her sister Roberta Lou Phillips. Robert Lee Phillips, a cousin of the bride, served as best man. The couple will reside in Eagle.
Mr. and Mrs. Lawrence Krecklow of Manley were guests at the home of Mr. and Mrs. George Winkler last Sunday.
Wm. S. WETENKAMP
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and Insurance
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Miss Kay Morton was able to return home from Bryan Memorial hospital last Saturday where she had undergone an operation recently.
A son was born Thursday, November 4th to Mr. and Mrs. Geo. Wilcox of Eagle.
Mr. and Mrs. A. J. Nelson spent last Sunday with their son-in-law and daughter, Mr. and Mrs. Hilbert Anderson near Waverly.
Saturday evening dinner guests at the Robert Phillips home were Mr. and Mrs. Mike Piklay and family of Monowi and Mr. and Mrs. Walter Phillips and sons of Havelock.
George Reitter is staying at the home of his son-in-law and daughter, Mr. and Mrs. Frank Pymal in Millard while his daughter, Miss Caroline Reitter, is in the hospital.
REALTY TRANSFERS
Joe Mrasek, Sher—Burt Johnson and Wf., 11-10-44, L. 223, 224, 225, Greenwd., \$30.00.
Margaret Schroeder—Burt Johnson & Wf., 11-22-48, L. 232, 233, 234 Greenwd., \$45.00.
Petruska Holly—Wm. L. Evers & Wf., 11-2-48, L. 2, 7, 8, B. 14 Y & H Platts., \$1250.00.
Hugh Poore and Madeline—Adolph Wolf, 10-16-48, NE 1/4 21-10-12, \$2240.00.

Adolph Wolf and Clara—Willard Wolf and Leona, 11-3-48, S 1/2 NE 1/4 21-10-12, \$11200.00.
Herbert R. Ruyle and Ina—Carl W. Wurtelle and Wf., 11-3-48, E 1/2 SE 1/4 14-10-13, 14400.00.
Ray G. Baird—Chas. Haecke and Wf., 11-4-48, L. 18 B. 2 Stadelman's Add. to Platts., \$1.00.
Forests in some parts of Africa are so thick that most animals cannot live in them. They are inhabited by reptiles, monkeys and birds.

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Fresh Baked **15c Loaf**

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- PIES • CAKES

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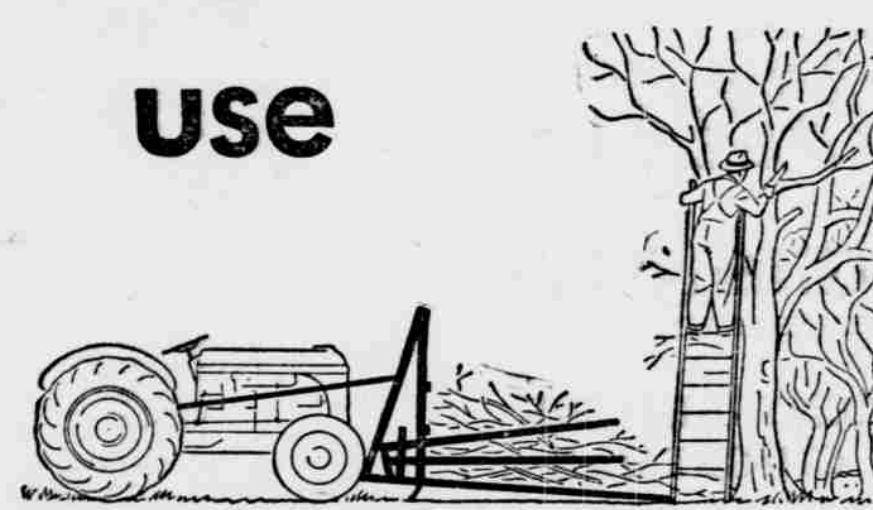
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Coryza is the technical name for the disease which has so far baffled medical science — the common cold.

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Let's Weigh the Evidence

Your scales can be a valuable ally to your judging eye! For years livestock breeders have kept weight and performance records, as well as pedigrees. Now many commercial producers are taking a tip from them. Recording birth weights and weaning weights of calves, pigs and lambs. Using their records to help cull, to select their likeliest breeding stock.

There is lots of evidence of the value of your scales in helping your eye. Here are just a few examples:

- 1) At Purdue University they weighed 7,554 pigs from 784 litters. Here's what they found: Pigs that weighed THREE pounds at birth averaged 28 pounds at weaning. But pigs that weighed TWO pounds at birth weighed only 21 pounds at weaning. Of the heavy pigs, 77% lived to weaning age, against only 49% of the light pigs. And right up to market weight, the heavier pigs had a higher rate of gain.
- 2) The U. S. D. A. has kept a 14-year record on beef calves. Birth weights vary from 40 to 109 pounds. Their finding: heavier-than-average calves reach a 500-pound weaning weight and 900-pound marketing weight faster than lighter-than-average calves. You know what that means! Less feed. More and quicker profit.
- 3) Sheep Experiment Station men at Dubois, Idaho, find they can use the scales to select breeding stock for greater production in the future. Their ewe lambs, which are heavier than average at weaning time, prove to be the best producers in total lamb weight and fleece weights.
- 4) At the University of Wyoming they divided dairy heifers into light and heavy weight groups. The "heavies" weighed 24 pounds more at birth. But at six months they averaged 43 pounds more per animal.

You need a good "judging eye" to tell you whether an animal has good conformation, is true to type, etc. But the evidence of recorded weights does point strongly to a general rule which can help your eye:

Keep or buy animals heaviest at birth or weaning!

Early Fall Roundup

Rams equipped with a web harness for holding colored chalk, help "write" their own breeding records. This device is being used in the breeding flocks of many large Wyoming ranchers. It helps owners keep their records. They know when ewes will lamb... which lambs are from which sire.

Many feeder cattle are prone to contract shipping fever. This disease is a type of pneumonia. It may be brought on by fatigue, irregular feeding and exposure. Vaccination, two weeks before shipping, helps reduce the danger, reports the University of Illinois. Cattle arriving in the feed lot should be protected from cold winds and rain. Light, bulky feeds like whole oats and roughage should be fed. Sick animals should be isolated promptly and a veterinary called.

Control swine parasites—make more profit, suggests the University of Minnesota. Even fall pigs may be infested with internal parasites. Strict sanitation is the key to control. Clean and scrub farrowing pens with boiling lye water. Wash the sides and udders of sows with soapy water before farrowing. After farrowing keep the pigs on clean pasture until bad fall weather sets in.

Soda Bill Sox:
It pays to say good of folks. A feller will nigh "bust" himself trying to be as good as he thinks you think he is.



From grass range to gas range, in our big nation most of the livestock is raised far from where it is eaten—an average of more than 1,000 miles. Swift & Company helps bridge this gap and balance the supply in one area with the demand in another. Efficient processing and distribution keep the meat Swift earns a profit of a fraction of a cent a pound. This has no noticeable effect on either meat or livestock prices. It's the demand for the available supply in the nation-wide markets which governs the price of meat and thus the price of livestock. For the price we pay for animals must be based on what the meat and by-products will bring.

OUR CITY COUSIN

Cries City Cousin, the silly child, "Look! Jack-o'-lanterns growing wild!"

Mr. Lund, guest editor this month, is Vice-President of Swift & Company in charge of hog buying, processing and distribution of pork products.

Crib-Dried "Soft" Corn Beats Spoilage

by Wallace Ashby, MOUSTA

Artificial drying of high-moisture corn in farm cribs should help stabilize livestock production. It should enable you to hold over corn for summer and fall feeding. When your corn is too "soft," it must be sold or fed before the warm weather of spring.

Farm crib driers were tested recently by USDA agricultural engineers and cooperating State Agricultural Experiment Stations. The artificial drying of corn in existing cribs proved practical. They required but inexpensive preparation to insure an equal distribution of heated air through the corn (such as sealing ends with heavy paper).

Value of the corn was increased 10 to 70 cents a bushel, as a result of the drying operations (based on amount of drying needed and current local discounts and prices). Fuel and power costs ranged from 2 1/2 to 9 1/2 cents a bushel, according to moisture removed, weather, and other factors. Labor, depreciation, and insurance would add to the total cost of drying. But it still would leave a good net gain, even if the corn were sold.

Artificial drying also makes it possible for you to harvest early. More important, it enables you to hold over grain needed for feeding on the farm—without danger of spoilage, regardless of its moisture content at maturity. Thus you can plan ahead for summer and fall feeding operations. You're assured of a ready supply of grain that is essential for that final market finish.

Martha Degen's Recipe for INDIVIDUAL PORK ROASTS

4 1-inch-thick shoulder pork chops	1 tablespoon chopped onion
1 teaspoon prepared mustard	1/2 teaspoon salt
2 cups bread crumbs	1 teaspoon sage

Spread chops with mustard. Make a dressing of bread, onion and seasonings with just enough water to moisten. Brown chops in a heavy skillet. When well browned, top chops with dressing pressed firm. Bake covered in a moderate oven (350° F.) for 20 minutes. Uncover and bake 15 to 20 minutes until dressing is crisp and brown. (Yield: 4 servings.)

Prices of Hogs May Rise or Fall But Competition Sets Them All

I have been with Swift & Company for 46 years. Most of my work has had to do with the buying of hogs and selling of pork and pork products. I would like to make a point that I believe should be of interest to you, as producers.

Do you remember when the top price for hogs in Chicago was 5 1/2 cents a pound? Some sold for as low as 3¢ per pound. That was in December, 1932. This year hogs hit an all-time high of more than 30 cents a pound. No meat packing company can control either livestock or meat prices. More than 3,500 competing meat packers and 22,500 other commercial slaughterers see to that. So do 35,000,000 meat-eating families. No packer's buyer can hold down the price of livestock. No packing company could boost up the price of meat.

Now, here's the point I want to get across to you. Those prices, both lowest and highest, were set by (1) the supply of hogs, and (2) the demand for pork.

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The Red Wagon

No doubt you've seen the food trucks, so gaily painted red, that travel 'round the country, helping keep our people fed? The story of these trucks is a story you should know—it started in New England, some ninety years ago. There a boy, Gustavus Swift, who later won renown, bought a heifer, butchered it, then sold it 'round the town. Stave made a little profit—two dollars, it is said. It wasn't much to start on, but it helped him get ahead. His wagon—yes, you've guessed it—from which he sold his meat, was a vivid red in color, to be noticed on the street. Stave moved on to Boston when his trade began to grow, then headed for Chicago, where he started Swift & Co. Now the Swift trucks deliver meat and butter by the ton, and they're counted by the thousands instead of only one. To this day Swift trucks are red, that all the world may know this trademark of the business Swift started years ago... and on each load delivered, Swift earns a service fee—a fraction of a cent a pound, saved by efficiency.

Swift & Company

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