

Pasture and Forage Important This Year

Lime and Fertilizer Boost Crop, Improve Quality

The supply of feed grains relative to livestock and poultry numbers promises to be less favorable in 1944 than it has been for several years. As a result, farmers should plan to take every possible advan-tage of pasture and forage crops in order to produce the volume of dairy and poultry products needed dairy and pointy product the War Food administration.

One of the best ways to increase

One of the best ways to increase production of pasturage and forage, and at the same time to improve the quality, the WFA says, is to apply more lime and superphosphate on pasture and hay land. The 1944 conservation program of the Agricultural Adjustment agency is designed to stimulate increased use of both these materials.

use of both these materials.

In most of the United States east of the Great Plains, and in some of the higher mountain areas and the the higher mountain areas and the areas of heavy rainfall in the Pacific Northwest. the WFA says, it is necessary to add limet to the soil in order to grow such legume crops as alfalfa, red clover, and sweet clover. The legumes are considered desirable for two reasons. They produce heavier and such produce heavier and such produce heavier are considered desirable for two reasons. duce heavier erops of more nutri-



Competition from war crops has made the legume and grass seed crops problem a serious one.
Reserves have gone and it will be necessary to conserve all present acreage as well as provide in some manner for additional seed.

legume grasses. Also, because their ability to absorb nitrogen from the air and, through their roots, transfer it to the soil, they increase soil fertility.

When superphosphate is used as top-dressing for pastures and hay land, it enables the more desirable, more nutritious, and more palatable more nutritious, and more palatable legumes and grasses to crowd out the poorer varieties. In a number of tests, pastures supporting mostly poverty grass and broomsedge were top-diseased with superphosphate. Kantucky bluegrass and white clover then tended to crowd out the poorer plants.

Neither lime not superphosphate can do the job of the other, nor can both together, takesthe place of other

oth together take the place of other elements of good land management. the WFA warns. But on soils wh require both, each adds to the effectiveness of the other.

Eight-Year Old Boy

A 13-year-old boy was seen oper-ting a tractor on his father's farm in Greene county. It was his aith season as a tractor operator, which means he began at the tender age of eight, according to T. L. Davis, University of Illinois.

The farm consists of about 160 acres. The boy's father has been a tenant on it for many years. Father and son comprise the manpower. Mother and two sisters do their part. The boy takes great pride in his work, and when school is in session he even gets in a few licks mornings and evenings. The summer vacation gives him a great opportunity for his favorite occupa-

It is not unusual to see women doing farm work in this county, the farm wives doing a turn. A recent showed about 75 of them in the fields. Fifty boys and girls were also doing field work, many of the boys being less than 12 years old.

Killing Poison Ivv If the poison ivy plants are sprayed with a solution of sodium chlorate in the proportion of one quart of crystals to three gallons of water, the plant will usually die after the first application. If life is still evident, however, a second application may be given in a few

Food in Brick Form

What is said to be the largest rotary press in the world was installed at the Boughboy Mills at New Richmond, Wis., for forming bricks of dehydrated food for the civilians freed from Nazi subjugation.

The bricks are actually one-half the bulk of dehydrated food, measuring 6 by 3 by 2 inches. Four cargo planes, loaded with 5,000 pounds each of these bricks could feed a million for one day. The mill is making 250,000 daily.



Fruit	Preparation Required	Processing	
		Hot Water Bath Time in Migutes	Pressure Cooker 5 lbs I ime in Minutes
Apples	Wash, pare, core, cut in pieces. Drop in slightly salted water. Pack. Add syrup. Or boil 3 to 5 minutes in syrup. Pack. Add syrup.	25	10
Apricots	Wash, halve and pit. Pack. Add syrup.	20	10
Berries ercent Strauberries	Wash, stem, pack. Add syrup or water.	20	8
Cherries	Wash, stem, pit Pack. Add syrup.	20	10
Cranberries	Wash, remove stems. Boil 3 minutes in No. 3 syrup. Pack.	10	
Currants	Wash, stem, pack. Add syrup or water.	20	10
Figs	Put in soda bath 5 minutes, rinse. Pre- cook 5 minutes in syrup. Pack, add syrup.	30_	10
Grapes	Wash, stem, pack. Add syrup or water.	20	8
Peaches	Peel, pack, add syrup, or precook 3 minutes in syrup, pack, add syrup.	20	10
Pears	Select not overripe pears, pare, halve, precook 3 to 5 minutes in syrup. Pack Add syrup.	25	10
Pineapple	Peel, remove eves, cut or slice. Pre- cook in No. 2 syrup 5 to 10 minutes. Pack with syrup.	30	15
Plums	Wash, prick skins. Pack. Add syrup.	20	10
Quinces	Wash, pare, cut in pieces. Precook 3 minutes in syrup. Pack, add syrup.	35	15
Rhubarb	Wash, cut into pieces. Pack. Add syrup.	10	5
Strawberries	Wash, stem, precook gently for 3 min- utes in syrup. Remove from syrup and cool. Boil syrup 3 minutes. Add berries and let stand for several hours. Re- heat. Pack.	20	8
Tomatoes	Scald 1 minute, cold dip 1 minute, peel, core, quarter. Pack.	35	10

Fruit Preparation and Processing Guide

(See Directions Below)

Canned Fruit

If you want to assure your family of its basic seven fruit requirement, then busy yourself with putting up fruit at home. Fruits, commercially canned, have

has made their carried a high point value and this serving in many families prohibi-tive. But lucky indeed are those



homes in which there are ample stocks of home-canned fruits.

Fruit canning is infinitely more simple than vegetable canning. The reason for that is that fruits are acid therefore, can be sterilized

more readily.

A hot water bath is ideal for proc-A hot water bath is ideal for processing the fruit once it is in the jar. If you cannot obtain one, use a regular wash boiler, fitted with a rack to keep the jars a half inch from the bottom. A cover that fits tightly over the canner helps keep the steam in and does not waste fuel.

Steps in Canning.

I Select fruit in the peak of con-

1. Select fruit in the peak of condition. Your can will yield only what

you put into it.

2. Wash fruit or berries carefully, pare and pit according to directions for fruit in the fruit canning chart given in this column.

3. Fruit is pre-cooked for several Is Tractor Driver it, and to give you a better looking pack with as little floating as possi-

ble.

4. Use a light or medium type of syrup in which to pre-cook the fruit or cook in its own juice.

5. Pack fruit into hot, sterilized jars and add boiling syrup or fruit juice with which to cover the fruit. Most juice or syrup is added to with-in one-half inch of the top of the jar. 6. Adjust the cap according to the

instructions furnished by the manufacturer. He knows the type of sealing it will need. 7. Process fruit either in the water bath or the pressure cooker accord-

ing to the time indicated on the can-ning chart. For a boiling water bath, see that the water boils during the entire processing period.

8. As soon as the jars finish proc-

essing, remove them from the can-

Lynn Says

Canning 'Rithmetic: If the jars and fruit don't come out even when you're canning, better sit down and do some figuring before you start to can. Here are tips to help you:

Apples-1 bu. (50 lb.) cans 17-20 quarts. Apricots-4 basket crate (1 bu.)

cans 20-25 quarts.
Berries—24 quart crate cans 15-24 quarts.

Cherries-1 bu. (56 lb.) cans 20-25 quarts. Grapes—1 bu. (48 lb.) cans 16-20 quarts.

Peaches-1 bu. (50 lb.) cans 18-

20 quarts. Pears—1 bu. (58 lb.) cans 20-24 quarts. Pineapples-15 pineapples yield

30 pints. Plums—1 bu. (56 lb.) cans 24-30 quarts. Tomatoes-1 bu. (56 lb.) cans 15-20 quarts.

Lynn Chambers' Point-Saving Menus Frankfurters with Hot

Potato Salad Relish

Cole Slaw in Tomato Cups Raspberry Cobbler Beverage

ner, set on several thicknesses of paper or cloth and allow to cool. All jars should not be inverted, so watch the manufacturers' instructions on this point.

Oven Canning.

This year, I'm not recommending oven canning of fruits because wartime restrictions in equipment have caused many changes to be made in jars and caps, and this method is not safe. Many women had accidents last year and much fruit was spoiled. Play safe, and use the wa-

Sugar Syrups. As long as sugar is still rationed you'll want to use it sparingly so

there's enough for peaches as well as for plums and grape jelly in the

fall.
Wise homemakers are using the thin or medium syrups, as these

will mellow and ripen the fruit but still not consume too much of the precious sugar sup-Thin Sugar Syrup.

1 cup sugar 31/2 cups water

Bring to a boil, stirring only until ugar is dissolved. Keep hot but not

boiling.

Medium Sugar Syrup. 2 cups sugar 4 cups water. Follow directions above

Open Kettle Canning.

who have years on end, still prefer the old-



canning fruits. It gives a luscious product, and if the canner is careful, no spoilage will develop.

Care must be taken to wash and sterilize all uten-

sils carefully so that no bacteria will be introduced into the jars to work spoilage later. Unless you are experienced at canning, I do not suggest you try this method, but if you do, here are the directions to observe:

1. Wash and sterilize all equipment. This means jars, rubbers, spoons, spatulas, funnels, in fact, anything that comes in contact with the food.

2. Make sure the food has reached the boiling temperature before filling jars. Fill each jar to the brim s rapidly as possible.

3. Run a spatula down the sides of

each jar after filling. Refill with more juice to the rim of the jar. Refill with 4. Seal completely, at once.

If you wish additional instruction for canning fruit or berries, write to Miss Lynn Chambers, 210 South Desplaines Street, Chicago 6, Illinois. Please enclose Street, Chicago b, Illinois. Please enclose stamped, self-addressed envelope for your reply. Released by Western Newspaper Union.

IMPROVED UNIFORM INTERNATIONAL CUNDAY JCHOOL Lesson

By HAROLD L. LUNDQUIST, D. D. Of The Moody Bible Institute of Chicago Released by Western Newspaper Union.

Lesson for July 16

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SUCCESSES AND FAILURES OF ISRAEL

LESSON TEXT—Judges 2:6-16.
GOLDEN TEXT—Righteousness exalteth a nation; but sin is a reproach to any people.

—Proverbs 14:34.

The success or failure of both na-The success or failure of both nations and individuals is ultimately determined by their attitude toward the law of God. He is always right and true. The constant factor in a world order that swings wildly from one extreme to another, is His law, which therefore the determined of the constant factor in a superfect whether the constant of the consta

which is perfect and eternal.

God is no respecter of persons.

Even Israel, His own chosen nation, found that observing God's law meant blessing, and failure to do so brought judgment and sorrow. man is great and powerful enough to ignore this rule—and none is exempt from its operation. I. Remembering God Brings Bless-

ing (vv. 6-9). Although Israel had not fully obeyed God's command, and had been rebuked by an angel of the Lord

been rebuked by an angel of the Lord for their failure (Judg. 2:1-5), they had come into a measure of their inheritance under Joshua.

They now possessed that inheritance and entered into enjoyment of it (v. 6). It is one thing to have an inheritance, but another thing to claim it and make use of it. Countless Christians have never taken out their inheritance in Christ. All they their inheritance in Christ. All they have is the earnest (Eph. 1:14) or "down payment."

in Christ now?

As the people of Israel took possession of the land, they went forward in the way of blessing as long as Joshua, and the elders who remembered God, kept them steady and true. We have here an excellent illustration of the power of a godly example. It is far stronger than we think.

Pattern No. 8608 is in sizes 36, 38, 40, 24, 48, 40, 50 and 52. Size 38, short the state of the size of the stronger remarks and the size of than we think.

II. Forgetting God Brings Back-

The fact that a people has been highly privileged and has been exalted to a place of power and honor will not save it in the day when God is forgotten. Israel no longer had God-fearing men to bring it back to God, and so began its awful drifting God, and so began its awful drifting away from God. We Americans are rightly proud

We Americans are rightly proud of our great land, its mighty resources, its fine past and promising future. But wait—what is the future to be? Oh, we say, the most glorious days are ahead. They may be, but only if we, like our forefathers who established this nation, recognize God. If we do not, America will go the way of the forgotten empires of centuries past, and that in spite of all its past achievements and its present promise.

and its present promise.

Let us always remember that America is not some vague entity apart from us, for we, you and I, are America, we determine what it shall be, and how it shall relate its

shall be, and how it shall relate it-self to God. Let us be sure that no one we know ever forgets God.

It is a significant thing that the leaders of our nation so often come from Christian homes, but it is sad that they are so frequently not Christians themselves. Their lives are shaped by the teaching and in-fluence of godly parents who reared fluence of godly parents who reared them, but what will **their** children do if they are not brought up in the fear and admonition of the Lord?

Forgetting God is bad enough in its immediate results, but just ahead there is great and certain disaster III. Forsaking God Brings Judgment (vv. 14-16).

God not only will not hold a back sliding nation guiltless, but will bring judgment even if He has to turn over His people to a despoiling nation. He has instruments of indi-vidual and national chastisement vidual and national chastisement, and He is ready to use them.

Notice that wherever they went Notice that wherever they went the Lord's hand was against them. There is no place to flee from the presence of God. Anyone who thinks he can do it, should read Psalm 139:7-12. It can't be done. That is a comfort to the believer, but it is not a little disquieting to the un-believer.

God, however, always remembers God, however, always remembers mercy in the midst of judgment (Ps. 101:1). He sent judges to deliver Israel, when He was sure of their repentance (v. 16). "If there was ever a time when nations needed deliverers, it's now. The systematic looting of subjugated peoples, the deliberate murder of multitudes of lews the mass executions of many Jews, the mass executions of many innocent people in reprisal for some patriotic act of resistance, are evils

that cry to heaven. "If men would call on God not merely for deliverance but in real repentance for sins committed 'perhaps the God who delivered Israel' would send deliverance to suffer-ing people still" (Arnold's Commen-

tary).
Well—why not call on Him now, in earnest repentance and faith. Will you do it?

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"down payment."

God never meant that any child of His should live a poverty-stricken spiritual life, or should go halting on first one side and then the other. He has made provision for a full orbed, strong and joyful life. Why not enter upon your full inheritance in Christ now?

As the people of Israel took pos-

COMFORTABLE play clothes make life just that much pleasanter for the very young! This three-piece set of overalls sun-suit and matching bolero con-

To remove face powder from a satin or velvet dress, brush lightly with a woolen cloth.

A bit of flour sifted into hot fat will put a stop to spattering in jiffy. . . .

For cleaning a coffee-stained percolator, put in a cup of salt, fill with water, and let the mixture percolate as for coffee. Squirt kerosene on nuts and bolts that are to be loosened, once each day for several days, before the machine is to be worked on.

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