The American Way

MUST BE EXTENDED

By George Peck

In a recent editorial I expressed the hope that the Republican party would incorporate in its platform a pledge not only to continue Social Security but to expand it to include every citizen of the nation.

From a reader comes a very pertinent and sound criticism. I quote a part of his letter: "I fear I have to differ with you ... The results of Social Security laws certainly must tend to destroy thrift, savings and self-dependence. If we take a man's money by taxes and set it aside for him for his future protection, he certainly is less inclined to do the same thing for himself and you certainly don't strengthen his character..."

In rebuttal to this I would now like to say what I neglected to say in the previous editorial, that old age pensions under Social Security should be kept at a mere subsistence level, so as to leave plenty of incentive for the average self-reliant individual to augment his pension by his own industry and thrift during his years of gainful occupation.

As now, there always will be certain of our citizens who, taking no thought of the morrow, will make no attempt to lay something aside for their old age. While it is deplorable that there are and always will be such prodigal individuals, they constitute a problem that must be dealt with sanely and realistically.

Also as now, there always will be millions of people who have been industrious who honestly have tried to be thrifty, but through no fault of their own will arrive at old age with nothing set aside for the rainy day. For example, take the parents who have raised five or six children, sacrificed to give these children advantages, including a good education, thus contributing good citizens to the nation, and who may find themselves at the end of their productive years with little or nothing with which to tide them over their declining years.

Without the old age pensions of Social Security, people who either by reason of their own shiftlessness, or due to causes over which they have no control, become wards of the government or of private charity. With the old age pensions of Social Security, they simply reap the benefit of what the government forced them to set aside out of their own earnings during their gainful years, supplemented by an equal amount from their employers — they do not become charges of government, relatives, or private philanthropy. The percentage of deduction from wages necessary to insure this much-to-be-desired independence in old age can be kept so small as scarcely to be missed as it is deducted.

The administration of Social Security to date has left much to be desired. It does not cover all of the people, which in itself, is unjust discrimination. Also, it is generally known that billions of dollars which have been taken from wages and salaries for the Social Security fund have been spent by the government for other purposes. This is dishonest and a practice that must be stopped. Social Security, properly planned and administered, need not destroy incentive and thrift, and will make for a happier and better American society — and that, in my opinion, seems to be a most worthy objective, something to which the political leaders of both major parties can well give their most earnest attention.

WARTIME ESSENTIAL—YOUR OWN HOME-CANNED TOMATOES

Photo Courtesy Ball Bros. Co.

Let there be no doubt about it, loss of home-canned tomatoes is unnecessary at any time and inexcusable in war-time, unnecessary because spoilage is caused by carelessness in selecting, preparing, packing, and canning, or by not following the manufacturer's instructions for using jars and caps, inexcusable because wasting food is wicked.

Gladys Kimbrough, Home Service Director for Ball Brothers Company, advises home canners to put up large quantities of tomatoes and explains how failures can be avoided. "First of all, use jars that were made for home canning and use them according to the simple step-by-step instructions furnished by the manufacturer—commercial cast-offs are expensive in the long run. Get the jars and caps ready before preparing the tomatoes.

"Next, get your water-bath canner ready. Any deep kettle, lard can, metal bucket or pail, or wash boiler will do if it has a cover and something to keep the jars from touching the bottom. A home-made wire or wooden rack will serve the latter purpose. The water in the canner must be steaming (not boiling) when the jars are lowered into it, and deep enough to cover the tops of the jars one or more inches.

"Use locally grown, garden-fresh, red-ripe tomatoes. Examine every tomato. Those having small spots or raw weather cracks may be set aside to use in chili sauce but should not be used for canning. Wash the tomatoes clean before they are scalded for skinning and scald enough at a time to fill two quart jars and no more.

"Scalding takes from one-half to one minute and the easiest way is to put the tomatoes in the center of a square of cheese cloth, then gather up the cloth by its four corners and lower the tomatoes into a kettle of boiling water. Suit your own pleasure about dipping the scalded tomatoes into cold water. They are a bit more comfortable to handle if cold dipped. Cut all the core and any healed weather cracks out of a tomato, then slip off the skin, remove the black spot at the blossom end and any green or white spots that may show after the skin is off.

"Drop the tomato into a clean hot jar. Cut it into two or more pieces if it is too large to go through the mouth of the jar. After two or three tomatoes are in the jar, press them gently with a wooden spoon until they crack and their juice fills the space between them. Continue skinning, packing, and pressing the tomatoes until the jar is filled to within one inch of the top, then add one or two teaspoons salt, and close the jar according to the manufacturer's instructions.

"Work quickly until you have enough jars packed to fill the canner, then put them in the canner slowly. Bring the water to boiling as quickly as possible. When bubbles are dancing all over the top of the water, begin counting canning or processing time and lower the heat. Keep the water boiling steadily but quietly for forty-five minutes, then take the jars out and set them several inches apart and out of a draft to cool.

"This is known as the cold pack method and gives a canned product of superior flavor, but the tomatoes tend to shrink a good bit in cooking and there is usually some waste space in the jars. If you object to wasting a small amount of jar space, you should select and prepare the tomatoes as suggested, then cook them in a covered pan until they are boiling hot before putting them into clean hot jars for processing fifteen minutes at boiling in a water bath canner.

"Although the water bath is the preferred method, cold packed tomatoes may be processed in a steam pressure cooker for ten minutes at five pounds pressure. It is best to forget about the old-fashioned open kettle method, but if you must use it, remember to work at the stove so that everything—jars, caps, lids, rubbers, and food—can be kept boiling hot and every jar filled and sealed in double quick time.

"Don't risk canning tomatoes in an oven and do, please, remember that trick methods such as the 'blanket' are likely to trick you."

BIBLE QUESTIONS ANSWERED BY THE VOICE of PROPHECY

INTERNATIONAL BIBLE BROADCASTER

Question — I hear preachers warning against sin, but I'd like to know what sin is.

Answer—A Bible definition of sin is found in I John 3:4: "Whosoever committeth sin transgresseth also the law; for sin is the transgression of the law."

Q.—Why was it that Christ would not touch a man with leprosy when He healed him?

A.—But He did touch the leper. "And it came to pass, when He was in a certain city, behold a man fell of leprosy: who seeing Jesus fell on his face, and besought Him, saying, Lord, if Thou wilt, Thou canst make me clean. And He put forth His hand, and touched him, saying, I will: be thou clean. And immediately the leprosy departed from him." Luke 5:12, 13.

Q.—I have always prayed that I would not die in the winter or on Sunday. Isn't that the meaning of Matthew 24:20?

A.—It is clear that this text refers to the Christians' fleeing from the Roman armies just before Jerusalem was destroyed. To make this clear, let us read verse 16 with verse 20: "Then let them which be in Judaea flee into the mountains: ... But pray ye that your flight be not in the winter, neither on the sabbath day." There is no reference here to death or to Sunday, since Matthew is speaking of the Sabbath, which is the seventh day rather than the first.

Q.—Why is the first book of the Bible called Genesis?

A.—The word means "beginning," and this book contains an account of the creation of the world, the origin of man and of all things.

Q.—What is the longest chapter in the Holy Bible?

A.—It is Psalms 119, which has 176 verses. It is said that David Livingstone memorized this Psalm while working on a spinning mill.

Q.—I have often quoted the text, "Cleanliness is next to godliness," but I can't find the reference. Please give it in your column.

A.—We cannot give you the reference because it is not in the Bible. It is a proverb attributed to John Wesley. The Bible, however, does say a lot about being clean. Here's a sample in Isaiah 1:16: "Wash you, make you clean; put away the evil of your doings from before Mine eyes; cease to do evil."

Q.—What was the scape-goat mentioned in the Bible?

A.—It was a goat upon whose head the high priest symbolically laid the sins of the people, after which it was sent out into the wilderness. Read about it in Leviticus 16.

Q.—What is the meaning of the word "Gentiles" so often used in the Bible?

A.—It signifies "the nations"—the foreign nations, as opposed to the Israelites.

Ed. Note: Address your questions to the BIBLE QUESTION COLUMN, The Voice of Prophecy, Box 55, Los Angeles 53, Calif. Bible questions of general interest will be answered in this column as space permits.

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Back the Attack! Buy More Than Before

Improved Uniform International SUNDAY SCHOOL LESSON

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

Lesson for August 6

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POWER THROUGH SELF-DISCIPLINE (TEMPERANCE LESSON)

LESSON TEXT—Proverbs 1:7-10; Jeremiah 35:5-10; I Corinthians 9:24-27; I Thessalonians 5:22.

GOLDEN TEXT—And every man that striveth for the mastery is temperate in all things.—I Corinthians 9:25.

Discipline — that word doesn't sound exactly attractive, does it? It makes us think of punishment for wrongdoing, when in reality it is a very helpful word which means teaching. Disciples learn, and thus are disciplined, so that life becomes safer, simpler, and more efficient.

When the Morro Castle caught fire, there was time for everyone to escape, but 134 out of the 500 on board perished because they fought each other. When the President Coolidge sank in the South Seas 4,500 soldiers escaped alive. What made the difference? Discipline, that's all, but it was enough.

There are many kinds of discipline, and all have their important place in preparing men to live well ordered and useful lives. The disciplined life has power to meet trials and temptations. We find in our lesson three kinds of discipline:

I. Home Discipline (Prov. 1:7-10).

The training received by the child early in life from its parents is of the utmost importance in forming character. Children should learn the true standards of life, and be held to obedience to them if they are later to walk in the right way.

It is here that they most effectively learn the danger of the use of intoxicants and the importance of keeping their bodies clean and strong for the service of God and country.

Some parents (possibly misled by attractive, but false theories of education) think that the correction or punishment of a child is not to be permitted. They assume that they are being kind to a child by not limiting his development, or trying to direct it. These are the people who "curse their children with kindness," which is in fact the greatest of unkindness.

Only a fool (v. 7) will despise the instruction of his parents, and only a fool of a parent will fail to give that training which is like "an ornament of grace" (v. 9) in the life of the young man or woman.

But the discipline of the home needs the support of

II. Social Discipline (Jer. 35:5-10).

The social order, which concerns our relation to our fellow men, disciplines each of us. It makes many and what sometimes seem burdensome demands of us in order that we, as well as those around us, may have the privilege of living ordered and useful lives.

Wise is the man or woman who draws from his fellowship with others that helpful training which gives him stability and grace.

The Rechabites had made a vow that they would not drink intoxicants, and as a tribe they stood by that vow even when tested by Jeremiah. (Note that we say tested, not tempted. He knew they would stand.)

Fine family traditions have great value in guiding and controlling young people. We should, like the good man Jonadab (v. 6), establish a tradition of abstinence from intoxicants which will make all of our descendants say, "No one in our family ever drinks."

The training of home and of society has one great goal and that is

III. Self-Discipline (I Cor. 9:24-27; I Thess. 5:22).

In the life of every one of us there should be that determined purpose that life shall not be lived in careless disorder, or be permitted to run out at loose ends.

We are all running a race (v. 24), and it is for us so to run that we may achieve success. We cannot run with uncertainty (v. 26), we must know where we are going.

We are fighting a fight, and at times it is a desperate, life-and-death struggle. We must not beat the air (v. 26), but strike home the telling blows which will bring victory over our enemies, the world, the flesh, and the devil.

To do this calls for training and self-discipline. It means bringing the body and its demands into subjection. The man who runs in a race does not destroy his chances for victory by using intoxicants, or other detrimental things. Surely we who run the race for Christ must be even more determined that self shall be disciplined for God's glory.

The standard for the conduct of the Christian is higher than is commonly supposed, for he withdraws himself from "every form of evil."

The disciplined believer knows that sin is sin—that what looks comparatively innocent often wears a false face covering real wickedness, or it is the first step on a downward path. To start on that way is to invite disaster. A striking example of this is the social drink—the fashionable cocktail—the friendly glass. **Abstain** is the word—"abstain from every form of evil."

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The young American concert-opera star, Marjory Hess, has her victory garden rambling over this colorful pinafore apron. It is a life saver for your party dresses, and fun to make, even for a beginner. Miss Hess suggests making several aprons because then, with a minimum of time and effort, you will save enough money to buy extra War Bonds and stamps. Suitable patterns may be obtained at your local pattern store.

U. S. Treasury Department

NEWS IN THE WORLD OF RELIGION BY W. W. REID

Believing the old adage that Satan finds mischief for idle hands, and that this has close relationship to present-day juvenile delinquency, the Rev. James R. Colby of Christ Episcopal Church, East Tawas, and St. John's, Au Sable, Michigan, has organized a group of thirty of his parishoners to revive old and almost forgotten crafts. In the group are boys and girls as well as adults. They are occupied and kept off the streets, and, Mr. Colby says, are not apt to get into trouble. Among the activities are sewing, repairing toys, making quilts, printing linoleum blocks, and rug weaving.

"Those who carry the Gospel through the world contribute to that most urgent need something more precious and more relevant than that which statesmen and diplomats can ever do," said the Archbishop of Canterbury at the 145th anniversary of the Church Missionary Society, in London, England. "We need the statesmen's work, and, of course, we must pray for them that they may be rightly guided; but all that can be done by them is to devise appropriate machinery for the kind of people who are actually in the world. There is something deeper that must be done before any solution can be really final, and that is the winning of men out of their selfishness as individuals or families or classes or races or nations into the fellowship of the family of God."

Under the auspices of the American Friends Service Committee (Quakers) a new interracial experiment is being tested in Indianapolis, Ind. In "Flanner House," a community center for which a new building has just been opened, Negroes and white serve together on committees, staff, and board of directors. Last year the center served 104,000 people in a multitude of ways, and in its new House, designed by an outstanding Negro architect, it will serve a much larger constituency. Flanner House offers its congested community a social service department, a day nursery, clubs, educational classes, toy library, work shop and an employment department. Last year 10,000 placements were made by the employment department in cooperation with the U. S. Employment Service. Cleo W. Blackburn is the superintendent of Flanner House.

Believing that "Christian stewardship" — defined as "acting on the principal that man is only a temporary trustee for all earthly possessions which in reality belong to God" — is one of America's present needs, the United Stewardship Council, composed of representatives of practically all Protestant churches in America is this year emphasizing their principal as basic to true freedom and lasting peace in the world. They are planning that this principal be emphasized from every Protestant pulpit in the land. As a part of their effort, Dr. Arthur H. Limouze, of the General Council of the Presbyterian Church, U. S. A., is giving a series of broadcasts on "The Supreme Stewardship" over the Blue Network of the National Broadcasting Company, each Monday of August and September, from 12 noon to 12:15, Eastern War Time.

A recent statement of the Federal Council of the Churches of Christ in America gives approval to the government and church policy of resettling Americans of Japanese descent in communities in the Middle West and in the East. It says: "We have noted with deep concern the expressed attitude of certain public officials against the resettlement of people of Japanese ancestry in their communities. We call attention to the fact that these are law-abiding people whose character and conduct have been exemplary under trying ordeals such as few of us have had to face. They have been thoroughly investigated by government agencies before being released from relocation centers for resettlement. There has not been a single person of Japanese ancestry brought to trial in any U. S. court on charges of sabotage. American soldiers of Japanese descent have served this country with courage and distinction in Europe, Africa, and the Southwest Pacific."

"In the realm of rural values the church has a supreme mission of interpretation and activity," according to Dr. Mark A. Dawber, secretary of the Home Missions Council of North America. "Rural people themselves do not appreciate the significance of what they represent in the national picture and the degree to which they may help determine civilization. Moreover they must be helped at the point of getting more of life's satisfactions out of their so-called 'common' things. If rural life cannot be brought to the place where it will accept these values of childhood, the home, the land, and the community as primary as those in which life will find its deepest satisfactions, then there is little to be said. These values are the seed-beds and also the reservoirs of the things of the spirit."

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Of Interest to Farmers of Nicholas County

Farmers Urged to Seed Grains for Fall, Winter Feed

Farmers whose supply was reduced by drouth are being urged by the Kentucky College of Agriculture and Home Economics to "sow every possible acre in small grain in early fall or even late summer."

Rye and barley can be sowed in August and wheat in early September, to furnish grazing in October and November. If the winter is mild they will provide feed all winter. Where possible to obtain seed, it is suggested that balbo rye be sown.

In some instances it still may be time to sow sudan grass, which furnishes a large amount of grazing in a favorable season.

The college again is stressing the value of alfalfa. The first cutting of alfalfa is nearly always good, and in an emergency alfalfa can be used for pasture in summer. Alfalfa sown in August, along with a few pounds of timothy or other grass seed, will make a crop of high-quality hay the next year.

Where full seedings of alfalfa can't be made, it is suggested that 5 or 6 pounds of alfalfa seed and 6 to 8 pounds of timothy seed be used to the acre. Timothy sown in August will make a crop the following year, particularly if nitrogen fertilizers are used in the spring.

In seeding small grains, the college is recommending that phosphate fertilizer be used on all but high-phosphate land, and it may even be profitable to add 100 to 150 pounds of ammonium nitrate to the acre on land of only moderate fertility, it is stated. If the land is moderately fertile, it is better to delay the use of nitrate until early spring, so as to provide more spring pasture.

Disease Resistant Bluegrass Studied

The Kentucky Agricultural Experiment Station's program for the improvement of bluegrass includes the study of diseases that have been causing much damage in the state. These are leafspot, smut, rust, rot, and mildew.

Thirty-eight strains of bluegrass with good growth habits were tested in the greenhouse for reaction to mildew and leafspot. Six strains were found resistant to both diseases.

It is believed that eventually a large number of strains of bluegrass will be found that are resistant to most, if not all of the diseases now in Kentucky.

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THE GARDEN
Timely Topics

Saving Early Potatoes

Although many gardeners and farmers grow a late potato crop for winter use, many more must depend on holding their early potatoes, their Cobblers, for example, and in this they are not always successful.

The ideal temperature for holding potatoes is 60 degrees, and a dark, slightly moist room in a house cellar is the best place, especially if its doors or windows are opened to fill it with cool night air to bridge over hot days. Even then, 70 or 80 dregrees is the rule.

The potatoes should be quite ripe; 10 days to 2 weeks should be allowed after the tops have completely dried, for the skins to harden. Extreme care should be taken not to scuff or even bruise the tubers; they should be laid in the gathering container, not thrown and they should be got into the cellar, out of the heat, just as soon as possible. They need no "drying-out"; in fact, all that is really accomplished is to heat them up, and this is not desirable. Boxes or baskets should be used in carying them, rather than sacks, so they cannot rub or chafe each other.

But, not too many house cellars are available, but "cool" barn stalls and the space under the dwelling are used. But these are not as cool as one thinks, as a therometer will check. Besides, there is the risk of the potatoes "greening" and taking on a sharp flavor, which brings us to the second best way to keep potatoes, to leave them in the ground where they grew.

However, most early potatoes are not covered deeply enough to keep light from reaching them to turn them green. Also, in shallow soil, the temperature may rise to 100 degrees or much higher. Too, showers may wet the soil, and intense heat may follow, to "cook" the potatoes and spoil them.

It is the combination of heat and moisture that causes the losing of potatoes in the ground, but the way to correct both is simple. It is merely to throw plow furrows to each side of the row, or to draw 8 to 10 inches of soil over the row with a hoe.

The soil cover acts as insulator against sun heat, and keeps the potatoes dry by absorbing rains. Besides, in taking soil from the middles, drainage ditches are made, whose bottoms are below the level of the tubers, again, to keep them dry.

True, there is this extra soil to move in digging them, but there will be more potatoes to dig than if they must face the hazard of loss through insufficient cover.

Dairy Cow Income Best in 25 Years

Clifton Norman of the Sharpe community in Marshall county, who has a herd of 13 cows, reports the largest income per cow from May 15 to June 15 that he has ever had in his 25 years of dairy experience. His milk checks for that period were $405, not including his subsidy payment. Farm Agent H. E. Rothwell is advising dairymen to save all the roughage possible, and to make early arrangements for a grain supply, so that production will not suffer.

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Recipe of the Week

For an extra special dessert, there is nothing which equals peach ice cream. It is simple to prep[illegible] the crushed fruit being added to a cooked custard foundation, then frozen.

The smooth velvety texture desired in ice cream depends in part upon the use of rich cream, as thin cream makes it coarse. The rate of turning the freezer also affects it. Regardless of the eagerness to taste this frozen delicacy, it should be frozen slowly. The proportion of ice and salt is important in the smoothness of the ice cream too. Use eight parts of ice to one of salt.

The following recipe is suggested by Miss Florence Imlay, foods specialist at the Kentucky College of Agriculture and Home Economics.

Peach Ice Cream

2 cups milk
2 tablespoons flour
2 tablespoons water
3-4 cup white corn syrup
2 egg yolks
1 cup heavy cream
1-2 teaspoon almond or vanilla flavoring.
Pinch of salt
2 cups peach pulp
1-2 cup sugar

Scald the milk, then stir in the flour and water mixed to a paste. Stir constantly while the mixture cooks and thickens over hot water. Add beaten egg yolks and syrup and cook two more minutes. Chill. When cold, add the cream and flavoring and freeze to a mushy state, when the peach pulp sweetened with a half cup of sugar should be added. Continue freezing and allow to ripen for three or four hours before serving.

If the freezing is done in a mechanical refrigerator, whip the cream before adding it to the custard. When it is partly frozen, fold in the sweetened peach pulp and continue freezing.

Menu: Baked ham, corn pudding, buttered squash, tomato and lettuce salad, biscuits and butter, peach ice cream and cookies.

Here's Some Ways To Remove Stains

Be on the alert for fruit stains on clothing and household articles and if possible, remove them before they dry, says Miss Dorothy Threlkeld, clothing specialist at the Kentucky College of Agriculture and Home Economics. Stains which become set usually require a strong remover, sometimes bleaching the color or injuring the fabric.

To remove fresh peach, pear, plum or cherry stains on cotton or linen, first sponge with cool water, then work glycerine into the stain. Let stand several hours, then apply a few drops of vinegar and rinse thoroughly. This method is also successful on wool or silk, white or colored, for any kind of fruit stain.

Stubborn fruit stains on any fabric may require the use of a bleach made of a half teaspoon of sodium perborate to a cup of hydrogen peroxide. The clothing specialist warns, however, that the bleach should be tried on a seam, as it might remove the color. Sponge the stain with the solution immediately after it is mixed, then rinse thoroughly with water. If the stain persists, dampen it with water, sprinkle with powdered sodium perborate and allow it to stand a half hour when it should be thoroughly rinsed with water.

Other fruit stains than peach, pear, plum and cherry may be removed in most instances with boiling water. However, this method must not be used on wool, silk or rayon. Stretch the stain over a bowl and then pour the boiling water over it from a height of three of four feet so it strikes with fource. If the stain perisists, apply lemon juice and place in direct sunlight.

Common Diseases Plague Chickens

In a study of the causes of sickness and death among chickens in 400 flocks the Kentucky Agricultural Experiment Station found preventable common diseases and nutritional disorders responsible for most of the losses. Sixty-nine percent of the deaths came from pullorum disease, coccidiosis, and nutritional disorders.

Says the Station's report: "Reducing or eliminating losses due to any form of these conditions requires no expenditure for medication. Correct feeding and sanitary precautions will effectively control them."

In many flocks the birds were found to be suffering with nothing more or less than underfeeding. In some flocks there was a combination of underfeeding and disease or parasites.

Wheat Yields Well

Martin Baskett of Henry county harvested 90 acres of wheat that totaled 2,250 bushels, or 25 bushels to the acre. The good yield was due, Farm Agent W. B. Howell believes, to the use of Thorne variety seed drilled in with 4-12-4 fertilizer, on land that had had a liberal application of lime and phosphate in recent years.

U. S. Nurses Get Jungle-Wise in Indian Jungle

Four U. S. nurses now in training to replace Lieut. Col. Gordon Seagrave, and his Burmese nurses on the Burma front, are shown (left) cooking chow over their fire during an eight-mile hike with full combat packs. They are trained to live in the jungle in order that they may be better able to care for their patients. Right: An army nurse pushes her way through thick jungles of bamboo on the Indian-Burmese border.

On Kentucky Farms

Approximately 7,000 bushels of balbo rye were harvested in Daviess county, most of which will be used for seed within the county.

On 12 acres of balbo rye and vetch, O. B. Lucas of Crittenden county pastured 200 hogs last winter, then cut a full crop of grain for seed.

Rollin Caldwell of Adair county is establishing a registered Aberdeen-Angus herd.

At pressure canner clinics in Hickman county, 85 pressure canners were tested and put in good condition for the canning season.

O. M. Kington of Hopkins county had an average yield of 38 bushels of Thorne wheat to the acre on 47 acres.

In Oldham county, 125 tons of ammonium nitrate were used this spring, a considerable amount being used on pastures and orchard grass.

J. B. Martin of Lee county reports the best crop of alfalfa he ever grew, despite the dry weather.

Four horse-drawn tobacco setters were bought by the farmers of Clay county this year, the first to be used in the county.

The drouth in Anderson county has done little damage to hybrid corn, although the feed situation generally is critical.

Caldwell county farm women helped in the harvest of grain by riding combines and by tying sacks of wheat, oats, rye and barley.

Since meat rationing started, Mrs. Carlos Norris of Muhlenberg county has built up a good rabbit business.

Trimble county has a good yield of wheat this year, some farmers reporting an average of 30 bushels.

It is estimated that Nelson county farmers will sow around 100,000 acres of balbo rye this fall.

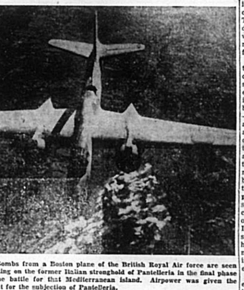
R. V. Fiers of Livingston county who wormed his hogs twice with phenothiazine, stated he made more money on the herd than any he ever raised.

Using Nitrate on Wheat Profitable

How three Henderson county farmers harvested $6 worth of wheat for every dollar invested in ammonium nitrate is told by County Agent H. R. Jackson. Yields were boosted an average of 12 bushels an acre by the application of 100 pounds of ammonium nitrate to the acre in March. More than 100 tons of ammonium nitrate were used in Henderson county last spring, some of it as top-dressing for wheat.

As harmonious as a convention when no jobs are at stake.

Why Pantelleria Surrendered



Bombs from a Boston plane of the British Royal Air force are seen bursting on the former Italian stronghold of Pantelleria in the final phase of the battle for that Mediterranean island. Airpower was given the credit for the subjection of Pantelleria.

NEWS OF KENTUCKY

Victor Adams, Whitesburg, has received word that his brother, Cpl. Ellis Adams, 23, mourned as dead by his family for more than a year, is recuperating from wounds in an overseas hospital. Cpl. Adams was reported missing in action in August, 1943.

Falling between coal cars that were being switched from the yards to the main line at Augusta, brakeman W. E. Williams was instantly killed.

Two Middlesboro bar operators were fined $3,000 each and sentenced to 60 days in jail for selling liquor above ceiling prices.

At the 26th annual convention of the American Legion in Lexington, Garland Bryant, Lexington, was elected state commander to succed W. C. Shadoan, Wickliffe.

Flem D. Sampson, form governor of Kentucky, visited Gov. Thomas E. Dewey in Albany, N. Y., and predicted a "very substantial majority for Dewey and Bricker" from his home state in the coming presidential election.

Mercer County Fair and Horse Show drew a crowd of 7,500 at Harrodsburg Thursday night.

Coal production in Kentucky is estimated to be running four to five percent ahead of last year's and a near-record output is predicted.

There were only nine county fairs listed in Kentucky this year, three having already been held.

Mrs. Mary E. Hill, of Prestonsburg, has been appointed clerk in charge of the miscellaneous section of the State Library to succeed Mrs. Sadie Hubbard, of Louisville.

The Kentucky State Highway Department reports a saving of $50,000 in June over the same month in 1943.

A class of 109 flight nurses was graduated Saturday at the Bowman Field School of Air Evacuation in Louisville.

Jouett Ross Todd, Louisville, has assumed his duties as treaurer of the Republican National Committee in New York.

AMERICAN HEROES

BY LEFF

August Friberg, Chief Engineer, Beaumont, Texas, forced his way along the outside rail of his flaming, torpedoed tanker. He fought flames with steam. His action saved the lives of crew members who would have perished otherwise, and he has won the Merchant Marine Distinguished Service Medal. *Have you bought a War Bond this payday?*

U. S. Treasury Department

Peach Crop Good Canning Suggested

Homemakers who expect to enjoy the flavor of canned peaches this winter are advised by the Kentucky College of Agriculture and Home Economics to can their own supply. Military demands are such that there will be few commercially canned peaches for civilians. However, there is no limit to the amount one may put up at home. The crop is estimated to be considerably above the average, and 60 percent greater than a year ago.

Peaches are not difficult to put up. The mold which sometimes forms on canned fruit will be avoided if the filled jars are processed in the hot-water-bath for 15 minutes. Here are the directions given by canning specialists at the college.

Prepare jars by careful examination for nicks and cracks, test covers and wash jars thoroughly, then sterilize while the fruit is being prepared. A bushel of peaches will make from 18 to 24 quarts.

Can only fresh, firm, sound fruit. To make easier, blanche by dipping the strainer or cheesecloth bag containing the peaches in boiling water, then in cold. Slip off the skins, cut the fruit in half and drop into salt water to keep from turning dark. Use a tablespoon of salt to a quart of water.

Simmer the peaches for three to five minutes in syrup made of 1 cup of sugar to 2 cups of water. Pack hot into sterilized jars, cover with boiling syrup, leaving a half-inch head space, and adjust lid according to the type used.

As bacteria causing mold may enter jars while they are being filed, it is necessary to process them in the hot-water-bath for 15 minutes; then complete the seal.

Specialists advise against turning any jars of canned food upside down to cool. Place them so air can circulate between them without being in a draft.

TIDBITS of Kentucky Folklore

By Dr. Gordon Wilson
Western Ky. State Teachers College

RUSTIC HOTELS

For a week in the summer vacation of 1943 I lived in a very famous old hotel in Western Kentucky, not as a guest but doing my own housekeeping, since the old hostelry did not operate that year. For well over fifty years it has had a fascinating history. Located in the midst of a square mile or more of primative timber, with a mineral spring that has attracted hundreds of guests in other years, famous for it quiet restfulness, it has suffered, like thousands of others of its kind, because the coming of the automobile has caused people to travel more widely. My companion and I, however, loving the quiet and the big woods, found in the deserted old building a home that we left reluctantly. It is miles away to the nearest town, the little railroad two miles away is seldom used by freight trains and never by passenger trains, and but for the airline that passes directly overhead you might imagine yourself back several decades in the nineteenth century. This rustic quiet, with nothing to do but eat, sleep, wander in the woods, and visit the spring which made the place the resort it was for so long.

Most of the former places like this are now gone, victims of a changing social order. Some rustic summer hotels have installed modern methods of amusement—bowling alleys, skating rinks, shuffleboard courts, swimming pools, etc.—to compete with the seashore and the lakes, but a large percentage of the former resorts did not or could not afford to add these things. Many resorts were not on a sufficiently large body of water to make a swimming pool possible; many of the guests preferred to be quiet rather than to be entertained. Before the days of telephone, radios, automobiles, and similar things nothing could exceed the restfulness of a week or two in such remote, quiet places. In all the western part of the state I know of only one summer hotel that has profited by the automobile and is doing better business than it did in the years when extensive travel was impossible.

Since I am not a scientist, especially a chemist, I cannot say how much medicinal value the waters of many of these resorts had. I am frankly skeptical about the value of most of them. The probability is that if any of us had a spring with such water as most of these have, we would do nothing with it other than warn the children not to drink from it for fear they might be poisoned. I grew up near two mineral springs, which attracted much local attention. I am now of the opinion that the two were famous largely because we had no ice in those days and because our cistern water tasted pretty flat in the summer time. Anyway, going to the spring between Sunday School and church gave us some diversion, especially when we had a glass dipper to drink from. We loved to show off our springs to visitors, who sometimes acted perfectly naturally and made wry faces when they tasted the iron or sulphur water. One of the springs was across the creek from the church and could be reached only by a footlog; that was a part of the zeal to drink the sulphur water, for it was great fun to walk across a banisterless log, especially when timid little girls from other neighborhoods looked on so admiringly.

In the deep woods as I rested at the old hotel I wondered whether there may not be a revival of these watering places when we once more get adjusted to ourselves. Of course, the heyday of their popularity is gone forever, like so many of the things that we once knew and loved. But in a world that may learn better how to rest and recreate it is thinkable that great summer camps may spring up at such time-honored places to keep alive in the younger generations the appeal of the out-or-doors, the joys of simple living. Personally, I hope to see the return of the resorts on some scale, where all sorts of people, young and old, may come together for cooperative living, even for a brief time each summer.