ancaster Farming, Saturday, July 25, 1959—13

State Mushroom e Is Finest Known

RANA

ecent Mushroom Industry Short Course at the a State University heralded the completion of is new \$63,000 mushroom research center.

R Kneebone, di- search program, reported the the mushroom re-new plant has the most precise control over evironmental conditions of any mush-

room house in the world. This is appropriate, he added, since state growers produce more than half of the nation's mushrooms.

Temperatures in the growing rooms are not expected to fluctuate more than threefourths of one degree.

Specialized insulation in walls will make the 1t possible for adjoining rooms to have temperatures of 180 degrees and 50 degrees, re-

Nation's Wool **Yield Moving Ever Higher**

Shorn wool production has to be still larger. begun to move upward after cent below the 300-million- four per cent from a year pound annual production goal provided under the national wool program, Chairman Earl L Groff, Strasburg of the Pennsylvania Stabilization and Conservation Com advertising a chance to work mittee said today in commen for you, ting on piogress under the program to date.

Severe drought in many major sheep-producing aleas held production back during

spectfully.

by a special appropriation of lature and \$13,000 from lederal funds of the Pennsylvan-Agricultural Experiment Station.

The American Mushroom Institute has pledged \$13,500 to purchase equipment for the research center. The institute includes more than 600 mushroom growers in the August 4-County 4-H Coun-United States.

the early years of the progiam, Mr Groff said, but the 1958 clip is estimated at 241 million pounds, the highest since 1947

Number of stock sheep and several years of decline, al- lambs on farms and ranches though it is still about 20 per on January 1, 1959 were up earlier and were the largest since 1948 Ewe lambs were up eight per cent.

Give Lancaster Farming

Farm Calendar

July 28-730 pm, Manor 4-H, Stehman's Church.

Date. \$50,000 from the State Legis July 29-9 00 am, Lancaster County Poultry Tour to York County, assemble at

Gladfelter Paper Co, in Spring Grove (southwest of York on Routes 30 and 116).

July 30—Holstein Breeder's Field Day, 10 a.m., Henry Kettering farm, Lititz.

cıl picnic, 7 p.m.

Higher Profits Shown by Meat The 1959 chp is expected Packers in ,58

In 1958, the American meat packing industry established a new record of \$13,-205 million in sales (wholesale value), an increase of eight per cent over 1957.

Industry-wide profits increased to \$82 million, four per cent above the 1957 total of \$79 million. These figuses were reported in the 1958 edition of "Financial facts About the Meat Packing Industry," published by the American Meat Institute. The amount paid by the industry for livestock and

other raw materials increas-The building was financed July 28-4-H Field Day Rain ed from \$3.890 million in '57, to \$9,850 million in '58.

The report claims increased profits reported by the industry resulted from reductions in operating expenses which included such items as wages and salaries, supplies and containers, transportation and interest charges. Charges for taxes and depreciation were slightly higher in 1958 than., in 1957.

The annual report showed that the net worth of the meat packing industry in '58 was estimated at \$1,500 million, up five per cent from 1957 and 20 per cent more than the 1947-58 average.



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PULAR BELIEFS DUT WATER

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A WELL USED FOR NOT YEARS IS "SAFE"

Since contamination is increasing and once it gets into the water table it may travel just a few feet a month it may be just reaching your water source now. Although your house has not burned down, you still carry fire insurance as a protection against possible future loss. Your water source presents a similar picture—protecting it against future contamination is a form of insurance — sound health insurance.

WHEN WATER IS NOT CLEAR, COLD AND GOOD TASTING, TRUE! IT IS SAFE

Many people associate safe water with its clarity, but this is a dangerous standard since the bacteria that contaminate waler cannot be seen, smelled or tasted. A glass of sparkling c'ear untreated water may be deadly without any suspicious sign at all.

NOT A STREAM ALWAYS PURIFIES ITSELF OVER A DISTANCE TRUE!

Cliff Lehman

A stream can become fresh according to its freedom from sewage and its ability to absorb oxygen from the air. Isolated mountain streams with rocky bottoms naturally absorb more oxygen than slow sluggish streams and may be safe. But ordinary streams near civilization do not have a chance, to purify themselves and are defi-nitely not safe to drink from A'l surface water should be sterilized (chlorinated or boiled) before drinking.

LABORATORY TESTS NOT INSURE COMPLETE **FRUE!** PROTECTION

"Bacteriological analyses show the presence or absence of con-tamination in the collected sample only. They therefore serve merely as an indication of the safety of the water supply at the time collected . . Sole reliance in determining the salety of water supplies can not be placed on the results of infrequent bacteriological analysis . . " Source US Dept of Health Public

lfealth Service Publication No 24 Individual Witer Supply Systems"

 $^{M_{odern}}$ System that Chlorinates and Dechlorinates with fine filtration can assure your family's health \sim

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