Convention (From page 1)

In discussing the subject of credit in the industry Wen-tink said, "We hear that our er's Poultry, 174; 20. M&B, troubles (They may be bless-ings in disguise) stem from 9-6, H. W. Longacre, Inc., 18ings in disguise) stem from the movement of outside .4; capital into agriculture. No doubt there is also some basis of fact in this statement. M&B. (Lester Shirk) 5000 W V, 9-3, Starr Poultry, 18.3; 23. M&B. (Lloyd Stoltzfus), 3000 WV, 92, H. W. Long-action that we have seen in acre Inc., 183; 24. Same, our industry required more Harry Weaver Jr., 18.3; 25. money than was available at M&B (Robert Thompson) 7, the local level." the local level."

Wentink suggested that any business firm extending credit to another business not containing a majority of the elements of success would soon be on the "path to ob-livion" He listed the elements of success as a reasonable market for the product, satisfaction of the market as to quality, price and quantity, managerial ability of the operator, cost of production held to a level which permits a satisfactory margin of profit, and sincerity on the part of all concerned to succeed rather than just sell a bill of goods.

Wentink closed his remarks with the following statement, "In summary, let me say the large problems of the indus try are but a combination of very small problems — the problems at your level and mine. On matters of soundness in business, we are our

• Poultry Exch. (From page 3)

21. Same, 3000 WV, 9-6, W. C. Mellinger & Son, 18.3; 22. M&B, (Lester Shirk) 5000 W

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BIG FUEL SAVINGS

13-6, John N. Thomas, 30.1; 29. M&B (John L. Herr) 700 WV-C-Cap, 14-2, Roy Ream, 30.1; 30. Same, Carl B. Risser 30 1;

31. Same, 600 WV-P-Cap, , Daniel K. Good 29.5; Same, 800 WV P-Cap, 14-2, 32. 14-2, Daniel K. Good, 295; 33. M&B (Henry Elsen) 875 WV-Cap, 13-2, Daniel Good, 25 9; 34. Same, Carl B. Ris-ser, 28.1; 35. Same, 490 WV-C Cap, 13-2, Daniel K. Good, 27 8;

36. N. Parke Miller, 500

The New

BESSIE

BCOCK

700 IR, 9, Harry Weaver Jr., WUP-Cap, 14-2, Roy Ream, 30.1; 37. Same, 450 WV-C-26.
26. M&B (Stanley Carpenter) 10,000 WV, 9-2, Meader's Farms, 30.1; 38. John L. Herber 10,000 WV, 9-2, Meader's shey, 1650 W Mt.-C-Cap, 13-2, Poultry, 18.4; 27. M&B (Paul Farms, 30.1; 38. John L. Herber 10,000 WV-C-Cap, 1650 W Mt.-C-Cap, 13-2, Poultry, 18.4; 27. M&B (Paul Farms, 30.1; 38. John L. Herber 10,000 WV-C-Cap, 1650 W Mt.-C-Cap, 13-2, Poultry, 18.4; 27. M&B (Paul Farms, 30.1; 38. John L. Herber 10,000 WV, 9-2, Meader's Shey, 1650 W Mt.-C-Cap, 13-2, Poultry, 18.4; 27. M&B (Paul Farms, 30.1; 38. John Lengenecker, 350-30.0; 28. Same, 270 WV-C-Cap 15 2, Carl B. Risson, 30.1; 36. John N. Thomas, 30.1; ser, 29.1; 40. Same, W. C. 39. John Longenecker, 350-WV-C-Cap 15 2, Carl B. Ris-ser, 29.1; 40. Same, W. C. Mellinger & Son, 27.4; 41. G. Walter Jackson, 600 L-F, Vic-tor J. Koser Co., 9.4; 42. Greider Leghorn Farm, 200 Males, Victor J. Koser Co. 97 9.7.

> prob-Most milk quality lems on dairy farms from poor practices methods in washing, cleaning



You may want to add some flavoring to venison when you cook it. Most of the flavor of venison is carried in the thin fat covening and usually this is cut off. So you will need to add fat to add moisture to the meat and at the same time it will add flavor. Beef suet, butter, lard and other fats are good to use for basting the meat or come rubbing on the meat before and roasting



