

Local Produce Dominate Market

Summer is getting into full swing now and so is the harvesting of locally grown fresh fruits and vegetables, observes Tom Piper, Penn State Extension Marketing Agent. And when you speak of flavor and good eating, it is just hard to beat the full flavor of fruits and vegetables, which are permitted to ripen or mature on the tree or vine before harvest.

Fresh berries may be considered specialty crops and during the space of a few weeks, mostly in July, many types of berries move in and out of season. If you are a connoisseur of fresh fruit, you will watch for blueberries, black and red raspberries, blackberries, blueberries, currants, gooseberries

and boysenberries. Raspberries and blueberries are available now.

Warm weather has expanded the list of good buys in fruit. In addition to berries, this list includes sweet cherries, watermelon, cantaloupe, lemons, limes and bananas. Supplies of peaches, nectarines, tart cherries and honeydew melons are increasing too with the result being lower prices.

A larger volume of northern grown fresh vegetables is available. Economical choices now include snap beans, carrots, green onions, radishes, lettuce, squash, cabbage, cucumbers and leafy green salad items. Tomato supplies have been coming from hot-houses in recent weeks. This

picture is due for a rapid change in the next week or two as harvesting is now getting underway in Virginia and New Jersey. Sweet corn harvesting is expected to begin in the states shortly after July 4th.

Somewhat smaller supplies of beef, pork and lamb are like y in the next few weeks—compared with recent levels. As a result, we can expect retail prices to average slightly higher, even though some roast cuts may decline due to a light summer demand. Most noticeable will be the lighter supply of high grade beef and an increase in the volume of lower grade beef.

Economical meat buy-ins this week will vary from store to store depending upon the supply conditions following holiday sales. The general supply situation indicates

greatest consumer advantage will be found in beef namely chuck roasts and steaks, rib and rump roasts, and ground beef. Fryers and turkeys continue as good buys in poultry.

Hot weather has depressed egg production which already is declining seasonally. Wholesale prices advanced last week but eggs will remain on the list of good food buys.

STAY ALIVE

More than 12,000 lives are lost through accidents on the nation's farms each year, and Penn State farm safety specialists suggest farmers check their power machinery tools and mechanical devices to help cut the toll of injuries and deaths.

Luncheon Meats Need Extra Care In Hot Weather

A few days in the refrigerator can give packaged luncheon meats an off-flavor, extension nutrition specialists of the Pennsylvania State University point out. A special type of bacteria, psychrophilic, grows and multiplies on luncheon meats during refrigerator storage.

Although these bacteria affect the flavor and odor of foods, they are not harmful to a person's health. Psychrophilic bacteria thrive at the usual household refrigerator temperatures of 40 degrees, but they won't grow at temperatures below freezing.

Before storing in the freezer, wrap packages of luncheon meat so they are airtight using aluminum foil or other freezer wrapping material. Proper wrapping is essential to keep the meat from drying out even though it is kept in the freezer for only a few days. When stored in the freezer, luncheon meat will be fresh tasting. Take out only what meat will be used at one time—do not refreeze once you've taken it from the freezer.

Short Mowing May Destroy Bluegrass

Mowing grass too short is probably responsible for more lawn failures than any other single practice, University of Agriculture horticulturists say.

Scalping a bluegrass lawn weakens the root system. Result is a thin stand of grass, which paves the way for an invasion of weeds. Also, a closely mowed lawn will be more susceptible to injury from drought, insects, and diseases, especially during hot summer months.

Bluegrass lawns should be cut at least 2 inches high throughout the growing season. A 2½ to 3 inch height through the summer is even better and is in itself an excellent crabgrass control.

Some homeowners prefer to keep their lawns at about 2½ inches all season, according to College of Agriculture specialists.

Frequent mowing helps give a lawn a neat appearance. No more than one-third of the growth should be removed at one cutting.

If your grass gets quite long because your family is away on vacation, don't cut it back all at once. To reduce mowing shock, cut off a third of the growth, wait two days and then cut another third.

Wheat Support (From page 7)

and terminal rates for Grade No. 1 wheat Premiums and discounts are applied basic rates to determine the support price for individual lots of wheat which are of other grades or have other quality factors.

As in the past, the 1961 wheat crop will be supported through loans on farm- and warehouse-stored wheat and through the purchase of wheat delivered by producers under purchase agreements. Loans and purchase agreements will be available from harvest through January 31, 1962.

In commercial wheat-producing areas (39 States), including Pennsylvania, a producer must be in compliance with his 1961 wheat acreage allotment and be eligible to receive a wheat certificate in order to be eligible for wheat price support.

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| Period No. | Days | Date | No. Birds | Flock Size | Total | Based on Av. No. | | Total Eggs | Total Dozen Eggs | Total Feed | Feed/Dozen Eggs | Laying % | Eggs/Bird | Rate/Lay | Feed/100 Lbs. | Cash Cost Per Dozen | | | | | |
|------------|------|---------|-----------|------------|-------|------------------|--------------|------------|------------------|------------|-----------------|----------|-----------|----------|---------------|---------------------|-------|-------|-------|-------|-------|
| | | | | | | Eggs per Bird | Rate per Day | | | | | | | | | Feed | Labor | Dep. | Total | | |
| 1 | 28 | 10-25-6 | 6397 | 8 | 18 | 28 | 6410 | 7 | 26.1 | 27.6 | 46955 | 9913 | 49632 | 12.7 | 7 | 26.1 | 4.24 | 0.938 | 0.083 | 0.172 | 0.793 |
| 2 | 28 | 11-22-6 | 6343 | 15 | 39 | 54 | 6370 | 17 | 56.1 | 34.2 | 107356 | 8945 | 95101 | 6.8 | 17 | 59.6 | 4.17 | 0.284 | 0.037 | 0.074 | 0.395 |
| 3 | 28 | 12-20-6 | 6278 | 10 | 55 | 6311 | 24 | 34.2 | 32.3 | 148899 | 12488 | 57146 | 4.6 | 23 | 82.7 | 4.18 | 0.192 | 0.026 | 0.054 | 0.272 | |
| 4 | 28 | 1-17-7 | 6234 | 4 | 48 | 34 | 6254 | 23 | 81.3 | 34.4 | 142568 | 11888 | 60414 | 5.1 | 22 | 79.2 | 4.25 | 0.236 | 0.028 | 0.054 | 0.388 |
| 5 | 28 | 2-14-7 | 6187 | 2 | 45 | 47 | 6211 | 22 | 76.5 | 33.8 | 136685 | 11390 | 58930 | 5.2 | 21 | 76.8 | 4.23 | 0.218 | 0.029 | 0.059 | 0.306 |
| 6 | 28 | 3-14-7 | 6118 | 17 | 68 | 77 | 6149 | 21 | 74.8 | 30.9 | 127544 | 10629 | 53323 | 5.0 | 20 | 70.9 | 4.21 | 0.211 | 0.031 | 0.064 | 0.306 |
| 7 | 28 | 4-11-7 | 6037 | 8 | 85 | 75 | 6074 | 20 | 72.3 | 32.3 | 123848 | 10254 | 55032 | 5.4 | 19 | 68.4 | 4.22 | 0.229 | 0.032 | 0.065 | 0.324 |



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