Rest Food Buys ocal Produce Dominate Market

harvesting of locally grown allable now. resh fruits and vegetables, r vine before harvest.

Fresh berries may be con-lower prices. ideled specialty crops and

Warm weather has expan- ter July 4th. berves Tom Piper, Penn ded the list of good buys in

A larger volume of northweeks, mostly in July, many available Economica choices beef. ypes of berries move in and now include snap beans, carbut of season. It you are a rots, green onions, radishes, onnoisseur of fresh fruit, lettuce, squash, cabbage, cu- week will vary from store specialists suggest farmers ou will watch for blueber- cumbers and leafy green sal- to store depending upon the check their power machinery les, black and red respher- ad items. Tomato supplies supply conditions following tools and mechanical devices the usual household refrigerblackberries, blueber- have been coming from hot-holiday sales. The general to help cut the toll of anjuratory after the sales but they wen't grow at currants, gooseberries houses in recent weeks. This supp y situation indicates ies and deaths

picture is due for a rapid change in the next week or two as harvesting is now getting underway in Virginia Summer is getting into and boysenberries. Raspber- and New Jersey. Sweet corn chuck roasts and steaks, rib full swing now and so is the ries and blueberries are av- harves,ing is expected to begin in the e states shortly af-

Somewhat smaller supplies poultry. la e Extension Marketing fruit. In addi ion to berries, of beef, pork and lamb are gent And when you speak this list includes sweet cher- like y in the next few weeks flavor and good eating, it ries, watermelon, cantaloupe, —compared with recent levegg production which alreater can give packaged s just hard to beat the full lemons, limes and bananas els. As a result, we can ex. dy is declining seasonally. luncheon meats an off-flavor, avor of fruits and vegeta- Supplies of peaches, nectar- pect retail prices to ave age which are permitted to mes, tart cherries and honey- slightly higher, even though last week but eggs wil. 1epen or mature on the tree dew melons are increasing some roast cuts may decline main on the list of good food University point out A spectoo with the result being due to a light summer demand. Most noticeable will be the lighter supp y of high STAY ALIVE uring the space of a few ern grown fresh vege ables is in the volume of larger volume or northin the volume of lower grade

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

Hot weather has depressed Wholesale prices advanced

More than 12,000 lives are lost through accidents on the nation's farms each year, Economical meat buy inis and Penn State farm salety

Luncheon Meats **Need Extra Care** In Hot Weather

A few days in the refrigextension nutrition special-15t3 of the Pennsylvania State ial type of bacteria, psychrophi ic, grows and multiplies on luncheon meas during refrigerator storage

Although there bacteria affect the flavor and odor of foods, they are not harmful to a person's health Psychrophilic bacteria thrive at grees, but they won't grow at temperatures be ow freezing.

Before storing in the freezer, wrap packages of luncheon meat so they are airtight using a'umnium foil or other freezer wrapping material. Proper wrapping is estential o 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 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 niobably responsible for more lawn failures than any other single practice, University of Agriculture hortirulturists say

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

Bluegrass lawns should be rut at least 2 inches high throughout the growing season A 21/2 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 91/2 inches all season, according to College of Agriculture specialists.

Frequent mowing helps give a lawn a neat appearnce No more than onethird 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 t back all at once. To reduce mowing shock, cut off a third of the growth, wait two days and then cut anoher 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 proce 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 avai'able 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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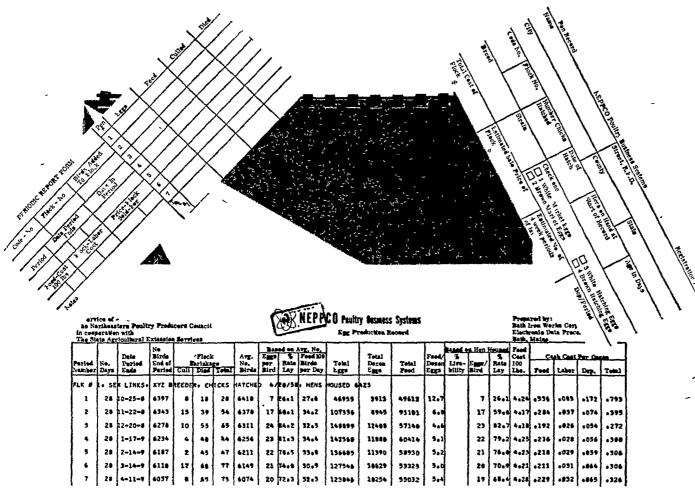
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