### PHOTOGRAPHY ON THE FARM



Rod Heinrichs, local agricultural photographer, takes his camera in close to photograph insect damage on a cluster of

### Heinrichs

(Continued from Page 1) Heilman who has his studio in Lititz R3

However, a year or so ago, technicalities of agriculture se he hired Rod

Rod assists in setting up technical subjects for photographing and keeps a constant eye out for subject vacancy in the files

But the photo bug hit Rod about January - and since then has been taking agriculture pictures on a steady schedule

Rod explains his job by saying that he's supposed to know what they should have on their files — and then to arrange to have them

The files consist of over 10,-000 pictures of faim life and equipment.

An example Rod quotes is the "problem of the potash deficiency"

Three weeks ago the shop got a call from an agricultural advertising firm in Philadelphia asking if they had a pictule of an ear of coin showing a potash deficiency

They did not Now it is Rod's job to either find a plot of coin with that problem, or to creat the problem with his own patch so that they can get a picture of it

universities to see if they are running any experiments of that type - if that fails he'll just have to wait till next spring and "do it himself"

His wife, Rae, who stocks her larder with the produce from the garden states that he is the only gardener sne knows who will, at times, go out of his way to produce a poor crop-and then try to explain it away by saying it's all in the interest of science

Heilman staff the shop has appointments."

also been taking a lot more pictures of insect life and of rodents

This winter, when the snows had them pretty much pinned Grant began to feed that he could use assistance on the flys as well as several close ups of chickens and chicken

> All of these pictures will appear, sooner or later, either in advertisements for farm equipment or supplies - or as part of farm stories in national faim magazines

Both Rod and Grant also take a lot of trips during the year-in fact, they like to travel at least three times a year, for three to four wee':

All of the trips are to agricultural areas where they till in on photographs unavailable in the vicinity

At present Grant is in Colo-1ado getting pictures of roundups-and of giant combine

On the trips the wife and family sometimes go along

Rod states that it is seldom that they will take on a specific asignment for a company explaining that they would want to keep the operation as low pressure as pos-

He explains that sometimes it will take four to tive hours First he will contact nearby and perhaps twenty photos, to get just what they want



"Nothing gives a man more Since Rod has joined the leisure than being on time for

an agency, with a dead line, that he can pick up in his loss of Vitamin C occurs durdom-and would force them sections, cannot strips. He to begin to boil. to take mediocre, rushed, pic- likes interesting shapes ...

Canada, graduated with a degiee in animal husbandiy himself from Ontario Agricultural College, Guelph, Ontario He met Giant during a four-year stay m the states before he started college However he did not start working for him until last year.

Rod and his wife Rae, have one son, Ward, two.

### • Have You Heard?

(Continued from Page 9) patties and mashed potatoes.

They feel that working for He likes food in small peices tomato wedges, cookies shap-Rod, who is a native of ed like animals He likes small servings and he likes to serve

#### Vegetable Cooking Tips

Two rules for cooking vegetables to keep the most nutnents are Cook regetables as quickly as possible, and cook them in the smallest possible amount of boiling water.

Loss of nutrients increases with the length of time vegetables are cooked Cook vegetables only until tender, perhaps a little on the crisp side, and they'll save loss of food

Put the vegetable into boil- destroys vitamin C.

ing water. A fairly large would rob them of this free- inigers -- toast strips, orange ing the time it takes the water

> Recommended cooking vegetables are: Pressme cooking, steaming, or cooking quickly in just enough water to prevent scorching in a tightly covered utensil.

> Vitamin C the B-vitamins and some minerals are soluable in water, especially hot water. This means, if you discard the liquid when vegetables are cooked, you throw away valuable nutrients. Better to use just enough water to cook the vegetables so there'll be little or no cooking

Never add baking soda to keep vegetables green-soda

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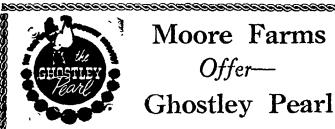
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