# **Grangers Plan for 100th Anniversary**

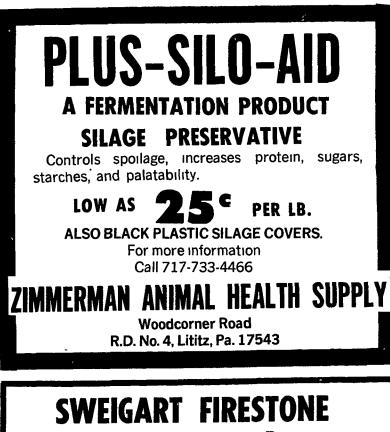
When the Pennsylvania State Grange opens a year-long centennial celebration at its 100th annual meeting October 23-26 at

Lancaster, Pa 17602

Williamsport major emphasis will be directed to the years ahead, for which the past has been prologue, A. Wayne

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Readinger, master, said today. Lieutenant Governor Ernest P Kline will give the keynote address at a banquet the night of October 24 in Lycoming Hotel, convention headquarters

A centennial committee, with Miss Mildred M Shultz, Somerset, chairman, already is at work, Readinger said, on a program that will reach a climax at the Grange 101st convention in 1973 in Reading where the state organization was formed 100 years ago — September 18, 1873

A change in time in 1875 for these annual meetings from January to December, putting two in that year, he explained, accounts for the 100th session coming a year ahead of the actual centennial date.

### Grade Standards for Colby and Monterey Cheeses Proposed

U.S. grade standards for two cheeses, Colby and Monterey, have been proposed by the U.S Department of Agriculture

The proposal comes in response to industry requests over the past several years for official grading services for these two types of cheeses. USDA officials expect that the standards would not only help in orderly marketing, but also would be beneficial to the consumer.

Colby is a yellow cheese similar to Cheddar but softer bodied, moister, and more open in texture. Monterey (or Monterey Jack) cheese is similar to Colby but has a semi-soft body, is softer, and uncolored.

The proposed standards for both cheeses cover three quality levels: U.S. Grade AA; U.S. Grade A; and U.S. Grade B The grades are based on flavor, color, body, texture, finish, and appearance.

Use of USDA's quality standards and grading services is voluntary. The grading service is paid for by the user.

The proposed standards for both Monterey and Colby cheese are scheduled to appear in the Sept. 13 Federal Register. Interested persons are invited to submit written comments, in duplicate, to the Hearing Clerk, Room 112A, U.S. Department of Agriculture, Washington, D.C. 20250. All comments must be received by Nov 13 and will be available for public inspection. Service to the public at large as well as to its 60,000 members, largely in rural leaderships as a spokesman for agriculture, and as a sentinel on the legislative scene, has accounted for grange vigor and longevity, according to the state master

He said the Grange will continue to hold to the same pattern of operation, on a non-partisan, non-porfit basis, as it prepares to enter a new century of activity

Oldest active and largest of all rural oriented organizations, the Grange alone functions as a farm family fraternity whose local bodies meet regularly for programs devoted to educational improvement, social interest, community service, and recreation Its only income derives from nominal dues and the modest profits cleared at countless chicken barbecues, ice cream socials and the like

As the state organization plans for the future so will the 618 subordinate granges in 65 counties and fifty-six pomona granges into which the local units are grouped on a district basis, most of them county-wide

#### To Store Left-Over Seeds

It is possible to keep left-over seeds until next year, providing you store them in a cool, dry place away from rodents, livestock, and weed killers. They should be kept in their original containers with an identification tag. If in doubt next spring about their growing ability, a germination test could be made several weeks in advance of the planting time. Also, it is possible to keep left-over fertilizer for another year, again it is very important to keep it in a dry place away from children, pets, and livestock. If it gets wet or draws moisture from a concrete or ground floor, it will harden and become difficult to use. With proper care these items can be stored and utilized next year.

Migrating Salmon Pacific salmon are born in fresh water, mature in salt water, then return to fresh water to spawn The salmon swim vigorously upstream to spawn, often leaping vertical falls several times its own length in height It dies after spawning at a location believed to be near where it was hatched

### Fire Engine Lime Said To Be Brighter

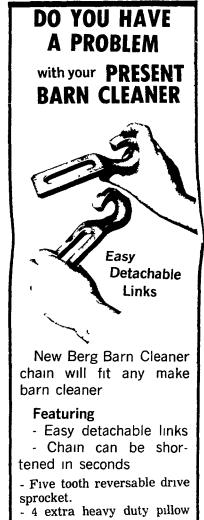
High visibility lime-yellow is a new color for fire fighting apparatus.

Ward La-France, a whollyowned subsidiary of Talcott National Corporation, Elmira Heights, NY, after making an extensive study to determine maximum visibility for day and night operations in all weather conditions, switched to lime-yellow from the usual red color for the custom fire trucks which it manufactures

The City of Syracuse, NY, has accepted delivery of a Statesman 3500 fire and rescue truck in the new color for use at its Hancock International Airport. Powered by two six cylinder diesel engines, it can reach a speed of 50 miles per hour from a stand-still position within 60 seconds.

#### North American Camels

The camel is native to North America not Asia as we might suppose The camel tamily spread to South America and to Asia across an intercontinental land bridge that existed in prehistoric times







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