

YOUR GARDEN'S ENEMY WEIGHS ONE MILLIONTH OF A POUND

Yet In One Season Alone The Weight of Her Progeny, If They Survived, Would Equal The Weight Of The Population Of China

Spring! And all that grand fun of digging your arms elbow deep in rich brown loam; filling your eyes with sunshine and blue sky; getting acquainted all over again with growing things.

The only grim thing in this lovely picture is the fact that perennial gardeners also have to make the acquaintance of any enemy that outnumbers all flowering plants and has inhabited the earth much longer than man—the insect.

For example, let's examine a single group of insects—plant lice or aphids; see the variety of damage they do to plant life and the marvelous adaptations they go through in order to outwit man and their other enemies.

Some of your prize roses, irises, tulips, lilies, shrubs, trees or garden vegetables is safe from the ravages of these infinitesimal creatures, according to Doctor A. A. Granovsky, Entomological Consultant of McLaughlin Gormley King Company.

"Aphids," he says, "are hard to detect, since even the largest of them is no longer than one-eighth of an inch. Also, they vary in color to match their host, ranging from different shades of green to yellow, amber, red and dark brown. The subterranean ones which attack roots are pale grey ghosts of their kin above ground."

"These tiny fellows breed so rapidly that colonies of them have been known to destroy entire crops in a month's time. Indeed, in one season, if all the children and grandchildren of one 'stem mother' survived, they would equal in weight the entire population of China!"

According to Professor Granovsky, gardeners should look for aphids at their feeding grounds—the undersides of leaves and the stems of plants. The lice feed by means of long sharp beaks, which they stab into the victim and through which they suck the life-blood of the plant. When a colony attacks a plant, literally thousands of small mouths are continuously withdrawing sap, pumping and depleting vital juices.

Chief among the natural enemies of these tiny destroyers is a flower of the chrysanthemum family which greatly resembles our common field daisy. Its name is Pyrethrum, and tradition has it that the marvelous power of pyrethrum to protect the rest of the garden was discovered by a German woman who tossed a withering bouquet of pyrethrum flowers into a corner only to find it later surrounded with dead insects.

With the discovery of the insecticidal power of pyrethrum, it was first believed that insects died from eating it. Today, scientists know this is not true. Pyrethrum kills insects by paralyzing their nervous systems. Once it touches the insect, paralysis sets in. Yet, deadly as a pyrethrum insecticide is to most garden insects, it does not harm plants, pets, or people.

With the amazing cleverness displayed by the insect family in outwitting its enemies, aphids disguise themselves in various ways, such as hiding under a thick white mess of wax-like threads. "Other aphids," says Professor Granovsky, "form what we call plant galls—large deformations on the structures of plants. These galls serve as houses for the insects. In this respect, man got the better of his enemy, because for centuries certain aphid galls were used in the orient in manufacturing inks, medicine, and for dyeing silks and sealskins."

Some varieties of aphids produce a sweet sticky protective substance called "honey dew." For many centuries "honey dew" was considered the "sweet of heaven" and records corroborate the belief that biblical manna was the aphid "honey dew" which is so abundant in tropical countries.

One of the most interesting relationships in nature is that existing between ants and aphids. Certain species of ants feed on "honey dew," and in order to protect their source of supply they build small shelters for the insects and guard them jealously from predators and parasites.

Outlet

MRS. JOHN SUTTON
CORRESPONDENT

Doris Rogers has returned from Washington.

Mrs. Evans is visiting her son at Luzerne for a few days.

Grant Ashburner visited his uncle, Asa Wolfe of Pikes Creek, recently.

Mrs. Walter Kytte is visiting her daughter, Mrs. Solanski in New York.

Miss Ruth Lozier is spending some time with her aunt at Mountain Top.

Rev. Lewis Siefert attended the funeral of Mrs. Heverling in Allentown.

Miss Albert Wilcox, a graduate at Lehman High School, has returned from Washington.

Mrs. Jesse Hoover is visiting her daughter, Mrs. Archie Wilcox of Lehman for a few days.

Mrs. P. J. Sherwood of Wilkes-Barre spent the day at her Troxell Switch cottage recently.

Mr. and Mrs. John Sutton and their daughters, Clara and Betty, and Miss Hattie Sutton visited Mrs. Theodore Frankenfeld recently.

Mr. and Mrs. Jesse Hoover entertained over the week-end: Mr. and Ira Hoover and Nesbitt Hoover and children Edna, Marion, Ned, Eddie, Charles and Florence of Wilkes-Barre.

The Girl Scouts of Outlet had their weekly meeting in their troop rooms on Monday evening. Four new girls were admitted to the troop: Saomi Shupp, Alberta Milbrodt, June Wheeler and the assistant, Marion Hoover. Plans are being made for a birthday party on June 23rd.

The monthly meeting of Outlet Y. T. C. was held at the home of Loretta Pascoe. It was planned to have a birthday party at Laketon High School on June 23, and a roller skating party on Friday, June 15, at Harvey's Lake Picnic Grounds. The meeting was adjourned and lunch was served the following people: Bill Ashburner, Harold Kocher, Edwin Ide, Tom Patterson, Reese Walters, Edison Walters, Viola Rossman, Dorothy Ide, Ruth Rogers, Marie Baer, Elizabeth Sorber, Mr. and Mrs. Phil Pascoe, Doris Rogers and Harold Casterline.

Laketon

MRS. MARIE OBERST
CORRESPONDENT

Mrs. Ira Stevenson has been ill with a cold.

Adolph Mayer was in Wilkes-Barre on Tuesday.

Mrs. Jane Kocher has been ill but is recovering.

Mrs. Virginia Sax left for her home on Long Island on Tuesday.

Mrs. Jennie Leach called on Mrs. Oberst on Tuesday afternoon.

August Gomes has opened a confectionery store at Sandy Beach.

Mrs. William Hillard and children visited Mrs. Clifford Booth on Tuesday.

Mrs. Edna Mayer and Marie Oberst called on Mrs. Myrtle Kocher on Monday.

Mrs. Sherman Davis has been ill for several weeks but is somewhat improved.

Marie Oberst visited her sister, Lula Blanche Whipple on Tuesday afternoon.

Wallace Traver has bought the Frank Kocher farm and is moving here this week.

Basil Lord was rushed to Nesbitt Memorial Hospital last week for an appendicitis operation.

Ambrose Dowling is convalescing after a long illness. His many friends wish him a speedy recovery.

Mrs. William Housch and daughters Adalade and Florence visited Mrs. Raymond Garinger on Monday.

Rev. Paul Mounts, a Lutheran missionary, will preach at the Lutheran church on Sunday morning at 9. Sunday School will be at 10. Rev. John Albright is pastor.

Mrs. Florence Aikman and daughter Mrs. Virginia Sax of Long Island came here a week ago to open her cottage, Long Acres. Miss Audrey Kocher is staying with her. Mrs. Edna Mayer and Mrs. Oberst visited Mrs. Aikman on Monday afternoon.

Vacation Bible School Opened At Shavertown

The daily vacation Bible School of Shavertown M. E. Church opened on Monday morning, with Rev. Fred M. Sellars, pastor, as dean. The school will continue for two weeks, with sessions daily except Saturday from 9:30 to 11:30.

Mrs. A. George Prater has charge of beginners, assisted by Mrs. William Morgan and Mrs. Albert Major; Mrs. E. P. Whitby, primary department, assisted by Mrs. Edgar Adolph and Mrs. Cortez Jennings; D. C. Smith, in charge of junior department, assisted by Viola Doughton and Rev. Mr. Sellars; Mrs. Ross Williams, girls' project, and Emerson Evans, boys' project.

Kunkles At 24th Annual Reunion

(Continued from page 1)

garet Kunkle, Mrs. Olin Kunkle, Eleanor Kunkle, Charles D. Kunkle, Mrs. Julia Kunkle, Mrs. Minnie Kunkle, Philip Kunkle, Mrs. Palmer Updyke, Jane, Emma, Kiler and Julia Updyke, Mrs. Marvin Elston, Mrs. Stanley Elston, Helen, Lena, Eleanor and Gerald Elston, Mr. and Mrs. Forrest Gerald, Alan Kunkle, Louise Kunkle, Owen Jones, Edwin Shoemaker, A. L. Kunkle, Martha, Ida, Carl, Loren and Joan Kunkle.

Visitors: Mrs. Jane Brace, Luzerne; Mr. and Mrs. Arthur Morgan, New York; Vivian Allen, Soxen; Robert Williamson, Wyoming; Fred Dodson, Muhlenburg; Mrs. Archie Corby, Janet Corby, West Pittston; Mr. and Mrs. A. C. Devens, Bobby Henney and George Miers, Kunkle.

SOCIAL

Mrs. Joseph West and daughter, Helen, and a daughter-in-law, Mrs. David West, visited Mr. and Mrs. W. B. Risley on Wednesday.

Mr. and Mrs. Fred Youngblood and Mrs. Youngblood's sister left Sunday on a trans-continental tour. They will return in about seven weeks.

Mr. Robert Williams of Wilkes-Barre visited Mr. and Mrs. D. M. Spurgeon on Tuesday evening. Mr. Williams is a former resident of Dallas.

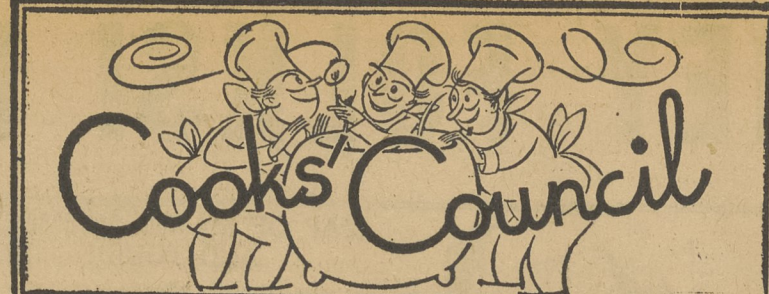
Mrs. Willard Burke of Los Angeles, Cal., and her sister, Mrs. Marguerite Girard of Pittston visited Mrs. W. B. Risley recently before returning to the West Coast together. Accompanied by Mrs. Girard, Mrs. Burke will visit Yellowstone park, Seattle and San Francisco. They are nieces of the late O. D. Stark, a prominent resident of Wyoming County.

Mrs. Brown Host To Former Classmates

Mrs. Arthur Brown of Dallas entertained a party of eighteen friends and former classmates on Thursday night at an 8 o'clock dinner at Castle Inn, Idetown. The occasion furnished a splendid opportunity for the renewal of friendships and was a delightful affair.

Present were: Dallas guests: Jane O'Kane, Edna McCarty, Lillian Kuehn, Lillian Rood, Helen Caulegar, Viola Smith, Mrs. Arthur Brown, Alice Hainbach, Mrs. C. L. Myers, Gertrude Wilson, Mrs. N. R. Thompson, Mrs. Daniel Richards and Betty Warhola.

Out of town guests: Eva F. Piper and Madeline Ahrends, Luzerne, and Jane Fillmore, Wilkes-Barre.



By FRANCIS PECK

BIG MOMENT

There comes a time in every woman's life when ordinary provender won't do. When she has to produce something pretty special—or else. Not so long ago we came bang up against one of those major crises and met it face to face with a new Apricot and Apple Sauce Cake. How'd you like to try out that recipe next time you need to do something spectacular?



It's simple. Just cream together one-half cupful butter, add a cupful of sugar and cream the two together well. Then add an egg and beat the mixture for all you're worth. For a really elegant flavor, blend 2 cans of Strained Apricots and Apple Sauce (lifted from the baby's larder) with one-quarter teaspoonful soda and add to the other good things in the mixing bowl. As a separate process sift together three times, two cupful sifted cake flour, one-half teaspoonful salt and two teaspoonful baking powder. Add this to the butter mixture, alternate with one-quarter cupful milk. Pour into a greased loaf pan (7 by 10 inches) and bake in a moderate oven 30 or 40 minutes. Cool. Cut into squares and top off with larrups of slightly sweetened whipped cream. It's the quintessence of spring!



LAST MINUTE LOGIC

On busy days when dinner time sneaks on you unawares, snag a can of cooked macaroni from the pantry shelf and save the situation with a quick concoction. You'll never be caught short if you keep a couple of these stout tins on hand all the time. It's a completed creation — this luscious

creamy macaroni with its crown of golden cheese sauce all ready to open, heat, and eat, too. And there you are, you see, with the main dinner dish done in no time at all. Of course, if you have about 20 minutes grace you could combine a canful with some hard cooked eggs and cut all but the yolk of one egg into slices. Arrange the macaroni and eggs in thin layers in the bottom of a buttered casserole. Be



sure to sprinkle each egg layer with salt and pepper for seasoning. Then scatter 4 tablespoonsful grated American cheese over the top layer of macaroni and add a few fluffy shreds of egg yolk for a final finish. Mash that left-over egg yolk through a sieve to make the soft yellow shreds. Bake in a moderate oven (375 degrees F.) 20 minutes, and there you have a real short order triumph.

It's no trouble at all to provide canapés for the crowd when you have a recipe on tap that can be tossed off as quickly as this hot pickle and cheese combination. To begin, slice bread about one-quarter inch thick and cut a large round from each slice with a medium size cookie cutter. Toast all the rounds briefly on one side, then place crisp green slices of fresh cucumber pickle in the center of



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