

## History of Monmouth County Farmers' Exchange

The Monmouth County Farmers' Exchange is the oldest and largest of the farmers' associations doing business in the State. The main office of the Exchange is located at Freehold, the center of the greatest potato producing section in New Jersey. Because of the very highly developed state of the potato industry in Monmouth County, these farmers were the first to feel the need of a selling agency which would place the sale of their products in their own hands and make them independent of the dealers who were the principal purchasers. As a result of a thorough study by a small group of potato growers of the possibilities of such an association, an organization was effected in 1908 with a membership of 500, which has increased to 1371 members at the present time. Shares were issued to the amount of \$100,000 with a par value of \$5 per share. In order to keep a few individuals from control of the organization, there was a provision that no one could buy more than 20 shares. This clause was later revoked as the necessity arose for a greater amount of capital.

As has been suggested, the principal business of the Monmouth Exchange is in the sale of potatoes direct from the field to the best markets. Some fruits and vegetables also are sold, especially apples and asparagus. Potatoes are sold to every State in the Union as well as Canada, South America, and Europe. The principal variety handled is the American Giant, a long potato of medium quality, noted for its prolificacy. Large quantities of the round potatoes of the Green Mountain and Cobbler types also are handled. The long and the round potatoes are sold separately, the round stock grower receiving from ten to twenty-five cents more a barrel than the grower of the "Giant."

During the shipping season the manager is in touch with all the markets of the country by telephone and telegraph, a telegraph operator being located in the Exchange offices. Quotations are given and received by the manager during the day. In the evening the returns from the sales of the

Giants and round stock are pooled and each grower receives the same price according to whether he shipped Giants or round stock. No attempt is made to establish definite grades of each sort, but the Exchange does insist upon a good, straight, marketable grade, free from culls, scabby or rotted specimens.

The Monmouth County Exchange does business on a 5 per cent basis both in selling the farmer's products and in buying supplies for him. Part of this is returned to the stockholders in the form of dividends and the actual cost of carrying on the business is about 2 1/2 per cent. This is a very low rate and is made possible not only by doing a very large volume of selling, but also by the employment of the office force and capital during the so-called "off-season" in the sale of farm supplies, especially fertilizer. This greatly reduces "overhead" charges and in fact makes a business enterprise of this kind feasible. Three large warehouses with a total area of 39,000 square feet are located at Freehold, Marlboro and Hightstown. These are used mainly as mixing houses for high-grade fertilizers. In 1915 the Exchange sold over seven thousand tons of this commodity.

At the present time the paid-in capital stock is \$75,450. No more stock is sold, but a membership card is issued allowing any farmer to do business through the organization for a term of five years. This certificate costs \$5.00 and is issued to eliminate the great amount of office work required in making out dividends, etc., for holders of but one or two shares.

One practice of the Monmouth County Farmers' Exchange deserves mention. This is a system of notifying the loading agents at the various shipping points when the market is weak or weather conditions unfavorable asking they request shippers to hold up their shipments until the market has had an opportunity to clear up the demand to strengthen again. This practice is gaining in favor with the potato growers and it has had a great influence in maintaining a steady price level.

point and then reduce the heat and simmer gently until tender. When cooked drain, add a quarter of a pint of cream (or milk thickened with one level teaspoonful of flour), salt and paprika to taste and add two tablespoonfuls of butter. Set over hot water and let the seasoning steam in. Serve in croustades or fried bread.

### Strawberry Punch

Mash one pint of hulled berries and place in a large bowl with a cupful of sugar, a bit of stick cinnamon, half a cupful of cold tea, the juice of two lemons and a finely sliced orange. Stand in the ice box to chill and ripen, and just previous to serving add a pint of cracked ice, one pint of large, hulled berries and three pints of carbonated water. Serve in tall glasses with long handled spoons, so that the fruit can be eaten.

### Cream of Green Peas

This is one of the most delicious of the summer vegetable soups. Wash and shred the pods from two pounds of peas, cover with a quart of boiling water, add two slices of onion and cook for forty minutes, then strain. Cook the shelled peas in this liquor, adding a teaspoonful of sugar, and when tender press with the liquor through a pure sieve. Season with salt and paprika to taste and add a cupful of rich cream. Reheat and stir in three tablespoonfuls of whipped cream.

### Southern Strawberry Shortcake

Sift together two and a half cupfuls of flour, four teaspoonfuls of baking powder, half a teaspoonful of salt and one tablespoonful of sugar. Rub in with the fingertips four level tablespoonfuls of shortening and wet to a soft dough with about one cupful of chilled milk, handle as little as possible, pat out into a flat cake and lay in the greased pan, drawing the dough slightly away from the center so that the upper crust will bake flat. Bake in a quick oven, split and spread with softened butter. Divide a boxful and a half of berries, mashing the smaller ones and keeping about one third of the finest fruit for the top. Add sugar to taste to the mashed berries and let stand for half an hour. Use half the crushed fruit between the split cake, place the large berries on top and dust with powdered sugar. Serve immediately with thick chilled cream and a pitcher containing the remainder of the crushed, sweetened fruit. The cake should be lukewarm and the cream icy cold.

### Nut Bread With Yeast

Three cups of flour, one cup of chopped nut meats, one cup of scalded milk, one-quarter cup of lukewarm water, one-half yeast cake, one tablespoon of shortening, two tablespoonfuls of molasses.

Dissolve the yeast in a little of the lukewarm water, then stir in remaining water. Let the scalded milk become lukewarm and then add the yeast mixture. Add molasses, nut meats and half the flour and beat until the whole mixture bubbles thoroughly. Then add shortening and remainder of the flour.

Knead for ten minutes, place in greased bowl and leave in a warm place to rise. When double the bulk, cut down, knead again, shape into small loaves and place into greased pans. Cover and set in a warm place to rise, then bake in a moderate oven.

### Nut Drop Cakes

Two and one-half cups of flour, two-thirds cup of raisins, one cup of sugar, two cups of sour milk, one-quarter cup of molasses, one teaspoon of salt, one teaspoon of cinnamon.

Sift dry ingredients together, add milk, butter and molasses, nuts and raisins. Drop on a greased pan by spoonfuls and bake in a moderate oven.

### Curried Lamb

Finely mince two small onions and one-half sour apple. Heat about three tablespoonfuls of drippings and fry the mixture. Remove it and brown the lamb, cut in small pieces (about one and a half pounds lean meat from the middle of the neck or leg of lamb). Mix with onion. Mix three tablespoonfuls of flour with one teaspoonful of curry paste and one tablespoonful of curry powder and sprinkle juice of one-half lemon over the meat. Cover the pan and cook the curry very gently for ten minutes to develop the flavors. Shake the pan from time to time to keep from burning. Add three-fourths of a pint of stock or water gradually and mix smoothly. Put in the apple, one tablespoonful of tomato sauce and one tablespoonful of chutney. Season with salt and pepper and simmer gently for about two hours, covering the pan closely. Shortly before the curry is to be dished hot some rice and arrange in a border around the lamb.

### Ragout of Lamb

Cut into dice one pint of cold roasted or boiled lamb. Add one small onion cut fine, half a cupful of diced turnip and one-fourth cupful of grated carrots. Salt and pepper to taste. Cover with boiling water and allow to simmer until tender. Put the bones and trimmings into another dish, cover with cold water, and let simmer until the liquid is reduced one-half, then strain and remove the fat and add the liquid to the ragout. When the meat is tender remove the fat, add one tablespoonful of brown sauce (made by browning the flour and a teaspoonful of Worcestershire sauce) and two tablespoonfuls of currant jelly.

mold in an oblong pan. Chill on the ice and serve, cut in slices and lay on crisp lettuce leaves. Garnish with spoonfuls of mayonnaise dressing.

### Frozen Strawberries

This is a very simple dessert and it is particularly good. Mash one quart or ripe berries and add two cupfuls of sugar and one cupful of hot water. Let stand for an hour and chill on the ice. Turn into the freezer, freeze slowly and when the mixture begins to congeal mix in a quarter of a pint of chilled double cream, whipped solid. Continue to freeze until firm and smooth.

### Creamed Peas in Bread Croustades

In a saucepan put one pint of shelled peas, add enough boiling water to cover generously, and a slice of lemon. Bring quickly to the boiling

# The Furrow

News and Views About the Farm

## The Origin of Pest Legislation

The San Jose scale deserves credit for one thing, if nothing else, and that is for bringing the agriculturists and horticulturists of the country to a realization of the necessity of having what might be called insect legislation. Pest laws in many States were born out of the fear of fruit growers in the presence of the San Jose scale.

This insect was first discovered in the East in Virginia during 1893. In 1894, it was found in Maryland. Both of these infestations were traced to a New Jersey nursery firm. A year later it was found in other eastern States and in nearly every case the source of infestation was one or two New Jersey nurseries. Thus New Jersey has the unfortunate honor of being responsible for the spread of the scale along the Atlantic seaboard. It was introduced originally into New Jersey from California on Japanese plums, California having obtained it from North China upon the flowering Chinese peach. In China, by the way, the peach is commonly supposed to have the mysterious power of driving away evil spirits or keeping them at a distance, and in Chinese and Japanese folklore arrows made of peach tree wood are frequently used for the purpose of piercing the otherwise invulnerable hearts of devils. Unfortunately, its mysterious powers over evil spirits were evidently never effective against the San Jose scale. Shortly after the seriousness of this pest was forced upon the public, various States passed laws requiring that all nursery stock shipped into such States be provided with a certificate of inspection, and as time went on other States adopted means of protecting their horticultural interests, until at present every State has laws for the purpose of controlling insects and plant diseases within its borders and for the purpose of keeping out undesirable pests. Some State laws are very drastic while others are weak in certain points. Some of them are not enforced because the people do not believe in them, and others are enforced only partly. All of them, however, are the outgrowth of a desire on the part of the people to protect themselves and their interests.

In New Jersey, the law providing for the inspection of nurseries was enacted in 1898. In 1903, more complete legislation was secured, and this, with supplementary laws in 1904 and 1911, constitutes the foundation of our present inspection system. The work in New Jersey was first attended with difficulties. There was a tendency among some nurserymen to avoid the law's requirements and sell among their neighbors at least, in defiance of it. Gradually, however, they realized that the regulations were for their benefit and were not restrictions, so that at the present time there is perfect harmony between the nurserymen and officials enforcing the law, and a desire and willingness on the part of each to co-operate as fully as possible.

The Accomplishments of Pest Legislation

Various benefits have been derived by the different States under their existing laws. Formerly the entomologist and the plant pathologist devoted their entire attention to the study and control of native species, but now their attention is directed toward exclusion.

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By inspection systems faithfully carried out the establishment of many species of injurious insects and plant diseases has been prevented. If such work had been started many years ago, its saving to the country at large would have been enormous.

In New Jersey, by reason of the enforcement of such legislation, the purchaser of nursery stock is assured of clean material to start with. The fruit grower who buys hundreds of trees with which to plant an orchard and the commuter who carries a lone fruit tree home for planting in his back yard, are both sure of getting clean stock only by reason of the inspection service, and in many cases both are unaware that their interests have been looked after by the State.

If such a service did not exist, the San Jose scale would still continue to be distributed everywhere, crown gall would be more prevalent than it is and various other diseases and insects would be purchased by the buyer, along with the tree. It is not meant by this that nurserymen are dishonest and would knowingly sell pest-infested stock, but in many cases the nurserymen themselves are unfamiliar with such pests.

The same protection is given to the purchaser of ornamental stock. The wealthy estate owner, who buys thousands of ornamental trees and shrubs for his private estate and the person who buys a 16-cent rose bush are both beneficiaries under the inspection law, and as before, in many cases both are unaware of its existence.

In addition, the inspection aids the nurseryman by furnishing him with an insect and disease record of his nursery and help in combating pests likely to become injurious. All that the Bureau of Inspection requires is that he sell stock free from insects and plant diseases. This is a perfectly fair and reasonable demand, which in most cases is recognized as such.

Another result of inspection is the prevention of the introduction of various European pests by the inspection of imported stock. Were it not for this the State would be overrun with foreign insects and diseases capable of causing considerable economic loss. If the bureau accomplished nothing else during an entire year except the destruction of a single case of seriously infested stock, the cost of the service would be well worth it, as the amount expended would shrink to a mere trifle compared with the amount which would undoubtedly be expended later in fighting the pest.

The brown-tail and gypsy moths which are present in the New England States have caused the Federal and State governments an expenditure of over \$7,000,000, and the same governments together with private individuals are spending \$1,000,000 yearly in an effort to prevent the increase and spread of these insects. Both have in the past entered New Jersey, but the infestations have been promptly eradicated. In one case, it was necessary to call upon the Federal government for help. In the case of the gypsy moth, the pest was found to the extent of 198 egg masses in a nursery block of evergreens. In co-operation with the Bureau of Entomology, U. S. Department of Agriculture, the services of a number of experienced moth scouts were secured, and beginning at the point where the eggs were found, the territory was scouted in every direction for four or five miles.

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## IDLE MONEY

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The block of evergreens where the eggs were found was then placed under quarantine and the trees therein sprayed thoroughly three times during the season. As a further precaution the entire block was fenced in, the fence being eight inches high and coated on the top with tanglefoot. This was to prevent any caterpillars which might have escaped the previous treatments from crawling away and infesting other trees. In addition, the infested block was gone over carefully, tree by tree, for several times before the quarantine was lifted. In this manner, the gypsy moth was eradicated from the State.

Another case is the present finding by the plant pathologist of the white pine blister rust, a serious disease of white pines, in several localities in New Jersey, and steps are now being taken to stamp out the disease and prevent its spread.

The inspection of stock arriving from other States serves to prevent undesirable material from being shipped into New Jersey. Outside shippers are inclined to be careful if they know that their plants will be scrutinized before being accepted, and as a result, trees containing crown gall, San Jose scale and other pests will not find their way into shipments destined for New Jersey. Therefore, this phase of the service protects the buyer, and as well serves the interest of the State at large.

At different times, serious insect pests have been intercepted and destroyed before getting a foothold in the State, and the same applies to plant diseases. These happenings occur more or less regularly during the inspection season and are taken as a matter of course by the inspector, but at the same time it must be remembered that a considerable service is being rendered to the citizens of the State. It should also be kept in mind that the most careful and thorough inspection in the country is not an absolute guarantee against the introduction of pests. Insects may come in along with the soil or packing, or they may enter unobserved, on account of the laxity of the inspector or his ignorance of foreign pests. The success of the service depends to a certain extent on the personal element which is never a fixed factor.

Again, many plant diseases have a dormant period during which it is impossible to detect them. Fortunately, however, the Federal government is becoming more and more strict concerning destructive foreign pests and is establishing quarantines against plants likely to carry them.

## Where the Fairies Meet

When the moon is at her zenith and the songbird is at rest, In fancy I am speeding to the far-off golden west; I hear we minstrels playing, old melodies so sweet, I'm back again in Ireland, where the fairies used to meet.

Oh, charm of those surroundings that beautified my home, That dear old home in Ireland where my boyhood loved to roam Though the picture might seem perfect, it would still be incomplete If it did not show the valley where the fairies used to meet.

I'm glad when I'm recalling all the legends told me there, And memory bears me fondly back to my grand sire's chair, Oh, how he'd thrill my fancies, 'till my heart would faster beat, While walking through the valley where the fairies used to meet.

And when clouds are lowering o'er the brightest hopes of life, Home thoughts come gleaming, to cheer me through the strife, 'Tis then I dream of Ireland, and my heart knows no defeat, For some day I'll be once more, where the fairies used to meet.

—J. S. ORMSBY.

## Watercress Soup

Wash and part four good-sized potatoes and boil them until tender in six cupfuls of water to which one teaspoonful of salt has been added. Put the boiled potatoes, while hot, through a vegetable ricer or sieve. To this puree add the potato water, let come to a boil, and thicken slightly with one tablespoonful each of flour and butter cooked together. Add two cupfuls of watercress chopped fine, two teaspoonfuls of salt, and three-eighths teaspoonful of pepper. To measure the watercress press it down into the cup and then chop. Serve hot with croutons. If a thinner soup is desired, add one cupful of hot water or milk, preferably milk.—May Good House-keeping.

## Scrambled Lamb

Chop about two cupfuls of cold lamb, mix with three tablespoonfuls of hot water and two tablespoonfuls of fat. Place on stove, and when hot, break in three eggs and stir constantly until the eggs begin to stiffen. Salt pepper to taste and serve hot.

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## Tested Recipes

### Green Peas and Mint Jelly

Cook the peas (two cupfuls, shelled) with a few sprigs of mint, drain and season with salt, paprika and just enough milk to be absorbed by the vegetable. Chop one bunch of fresh mint and cook rapidly in two and a half cupfuls of boiling water. Add one cupful of sugar and two tablespoonfuls of granulated gelatine softened in half a cupful of cold water. Cool, strain, add a quarter of a cupful each of orange and lemon juice and a teaspoonful of tarragon vinegar. Color with a few drops of coloring matter and set in a cold place. When it begins to stiffen, fold in the peas and