

Catch— Them Before They Climb . . .

PRICES today are below "sea-level", if we may be permitted to use the phrase as a simile for par.

They're actually "sub" prices in the sense that many commodities, and principally the necessities of life, are being sold below cost of production, or at least below the cost at which merchants, manufacturers and wage-earners can continue to produce them and maintain normal standards of living.

What, then, is the inevitable result? Prices must come "up for air" . . . national and individual prosperity demands it and the upturn is immediately in the offing.

Today's prices are depression prices. They can only be compared with prices during other periods of depression of past years . . . they cannot remain in this country any more than depression can continue in a country so basically prosperous in resources, in enterprise, in wealth, in commercial and industrial leadership.

These are conditions which will, and are already, adjusted themselves . . . by inevitable laws of economics.

We've reached the low . . . and at the low is the time to buy. With Food, Clothing, Furniture and almost everything else at the lowest prices in 15 years; with the purchasing power of your dollar greater today by 40% to 100% than at any time since the war surely it's time to stock up . . . even to buy beyond your immediate needs because unless you buy now, or very soon, you're surely going to pay more . . . when prices come "up for air."

BULLETIN MOUNT JOY, PA.

Produce & Live Stock Market

CORRECT INFORMATION FURNISHED WEEKLY BY THE PA. BUREAU OF MARKETS FOR THE BULLETIN

Supplies were light, demand for nearby produce was very light, and the market was extremely dull this morning with prices generally showing little change, according to the Federal State Market News Service.

Nearby apples of various varieties ranged from 24 to 70c per 5-8 basket as to size and quality with most sales at 30 to 50c. U. S. No. 1 Delicious apples, 2 1-2 inch minimum brought \$1.00 to \$1.35 while Yorks of the same size and grade were selling at 75c to \$1.00 per bushel.

Bunched beets sold mostly at 1 to 2c with a few higher while carrots were bringing mostly 1 to 1-2c per bunch with a few sales at higher prices. Topped beets sold around 35c a bushel with carrots selling at 20 to 30c for 5-8 baskets and 30 to 50c for bushels.

Celery brought 6 to 9c with few large as high as 12c while poorer was as low as 4c per wired or tied bunch. Big Boston lettuce sold at mostly 50c a crate. Bunched curly parsley sold at prices ranging from 60c to \$1.25 per bushel.

Good mushrooms brought 50c to 65c with a few exceptional lots higher and poorer stock as low as 30c per 3 pound basket while one pound baskets were selling at 20c. Spinach ranged from 20 to 60c with most sales at 35 to 50c per bushel. Kale brought 20 to 25c, escarole 15 to 20c and collards from 15c to 20c a bushel. Red radishes sold at 40 to 60c per 5-8 basket with poorer as low as 25c. Leeks brought around 1 1-2c per bunch while scallions were selling around 75c per 100 bunches.

The market for sweet potatoes was very dull with U. S. No. 1 stock bringing 35 to 50c per 5-8 basket and No. 2s 10 to 25c. The Virginia sweets brought 75c to \$1.00 per barrel.

Turnips were dull with white stock selling at 10 to 20c, Aberdeens at 15c to 25c, and rutabagas at 25c per 5-8 basket. Nearby onions brought 40c per 50 pound sack.

White potatoes showed but little change in price with U. S. No. 1 bringing mostly 85c to \$1.00 with a few exceptional lots higher and poorer graded as low as 75c per 100 pound sack.

Market extremely dull throughout week compared with week ago. Beef steer selling \$5.00 upward 25 to 50c lower, others about steady, bulk of sales \$4.75-5.50 few quotable above \$6.00. She stock and cutters about steady. Bulls weak, bulk fat heifers 4.50 to 5.00 medium bulls \$3.75-4.25, butcher cows \$3.00 to \$3.50, cutters \$1.75-2.50.

Stockers and feeders fairly active on country account, steady, bulk 4.50 to 5.25, yards well cleared at close. Calves about steady, top vealers \$7.00. Sheep steady, choice lambs \$6.00-6.25. Hogs slow about steady, choice 180-230 lb. weights \$4.25 to 4.50, small lots 4.75.

Receipts: 25 cars containing 828 cattle; 105 head trucked in; total cattle 983 head; 3 calves; 1143 hogs 30 sheep.

Table with columns for STEERS, HEIFERS, COWS, BULLS, VEALERS, FEEDER & STOCKER CATTLE, HOGS, SHEEP and prices per unit.

Mushroom Industry Grows Commercial mushroom growing, begun as a sideline in Kennett Square, Pa., about 37 years ago, is now an industry involving a capital investment of \$10,000,000 for mushroom growing houses and equipment. The annual output of mushroom growing houses and equipment. The annual output of mushroom growing houses and equipment. The annual output of mushroom growing houses and equipment.

Grow Quality Vegetables The Home garden demonstrations conducted this year by agricultural extension workers have proved the excellence of several new vegetable varieties. Many commonly grown varieties have again demonstrated their value. Lists of recommended vegetables can be obtained from your county agent before it is time to order seeds.

Protect Bees from Cold Packing of bees in the colder sections of the state helps them to pass the winter successfully. Colonies often starve during a severe winter when they are unable to move to a supply of honey located on the opposite side of the hive. Packed colonies are able to make this movement.

Patronize Bulletin Advertisers

PENNSYLVANIA DUTCH What Shwikley Bumblebeek Has To Say This Week



Well, doh bin ich ma fremma lond. Em Moondawg en wuch hov ich der Hawsa Barrick farlassa far en tramp gevva. De Polly hut nix derfun g'wist os ich gae, un about nine uhr bin ich nuff in der bush naixt ons house un mich uff de fense g'hucked. Ich hob net goot fardt gae kenna onny se nuch amohl saena. Se is gli rouis cooma un de g'harr-wesh-shissel ous-g-lard un denno grawd widder ins houses. Se hut mich net g'saena un ich hob era net g-roofa. Ich bin iv ver de fense nuner, mer en shuck g'schoed un denno ob der barrick nuff g'shart mit ma schwara hartz. So long os ich's houses saena hob kenna hov ich turick gagooked un endlich bin ich ivver der top un driver nuner g'shart. Ich hob micch he g'sitzt un g'shuded. Far fart-zich yohr hen mere by anonner g'laebed. Mere hen uft shtride g'hot un ich wore de mensht tzeit de shoold. Mere hen olla tsuae blendy shpunk g'hot un es gliensht ding hut uns uff g'start un far gonse dawga hen mere net tzooma g'schwetzed usht wile mere olla tsuae tsu feel mowl hen g'hot. Se hut amohl en lot porra hame ga-brucht un de hen en woonerhawer obhadit g'hot. Ich hob dri dawg huls g'saked far der oldt Sammy Senda-petzer far en welsh-hawna fardeen far en roasht maucha. De Polly hut denna porra de shenkel, der bartzel, es lever uns hartz uff era deller g'hifted u nich wore dart g'hucked un der hols un de fliggel ob g'shookled. Ich het nix un sell gevva won net olla ga-butt g'shtupped hetta ivver en essa far mere sawga woo ich shtae. Amer hut g'sawt der deifel daid mich amohl ae dawg lavendich hola un de hell ware mere shure. Des hut mich so sobberments fartzarnit os ich uff ga-joomped bin un hob eme g'sawd os are mecht don amohl awihle shtarto un ich mecht ferleicht ivver awihle noach rooma. Des hut de Polly insult wiles en porra g'west wore. Ich hob era g'sawt en porra ware en ga-laerner mon un set mere fershtond horva os we so tsu ma mon schwetza on sine agema dish -arborlich won are en welsh-hawna shenkel uff em deller het, net g'schwetzed hen far tsuae. Der ous-coom derfun wore os mere wuccha, un onshots fun der hell arlae lussa, we mere do hetta sulla shen mere en branch establishment is es fardt gonga. De mensht tzeit dahame im house g'shart. Un so hov ich uff gevva un now is de Polly so weit os se maned ich set ols-fart uff-gevva—eb ich recht bin od der net. Des is mere tsu hardt comma un now gema mere tsuae waega. Es hut uns fartzich yohr g-numma far der barrick nuff grodila mit anonner—now nembs fartzich minnutta far der barrick nuner ous-anonner gae. Sidder os ich der Hawsa Barrick ferlussa hob un bin om dravila hov ich in da shira g'schlofa un huls g'saked un shtell ous g'misht by da bowera far my essa. Ich hob net sel feel g'heft in tzaea yohr os ich de tsuae linta wucha hob, un my experience os en tramp mawg interesting wara eb ich fardlich bin.

By The Lancaster Automobile Club

That familiar line—"Do Your Christmas Shopping Early"—might well be extended to include 1933 license tags, the Lancaster Automobile Club suggests and advises car owners to apply for registration as early as possible and thus avoid last minute rush and delays. The new tags may be used beginning December 15, and on and after January 1 display of 1933 plates is mandatory.

"Motorists will save themselves considerable inconvenience and annoyance by avoiding the last minute rush for tags," said S. Edward Gable, president of the Automobile Club. "Many Lancaster motorists already have received their new license plates, but the large majority are inclined to wait until the last few weeks. In times like these many are forced to do so because of finances, but those who can spare the funds will be helping both themselves and the Bureau of Motor Vehicles by sending in applications early."

In connection with obtaining new cards and tags, Mr. Gable suggested that car owners put away their 1932 registration cards at the end of the year, and not destroy them. It is much easier to get a duplicate if you have one of the old cards, he explained, for that bears all the data necessary in filling out the form for application for re-issue of cards when lost.

"The Automobile Club has a special bureau at Harrisburg that handles license cases," Mr. Gable stated, "and this serves hundreds of members of the Club at this time of the year, and at any other time when motor difficulties arise."

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Advised To Eat More Vegetables

(From page one) loped, au gratin, baked, in soup or chowder, and of course buttered, which is always a favorite.

Vegetables supply minerals. Lime and phosphorus for building and maintaining hard teeth and bones. Iron for building blood.

Vegetables supply vitamins—"the spark" which helps the body to make the best possible use of the foods thus promoting growth and insuring general good health.

Invest in yourself by Serving two vegetables besides potatoes every day.

Serving greens twice a week. Serving tomatoes three times a week.

Serving some vegetable every day Vegetables will always bring you a good rate of interest. Use a variety of them.

One hundred and twenty women in Lancaster County have answered a questionnaire sent out to them on the vegetables grown this year, the vegetables canned this year, and vegetables which can be purchased fresh at the store in their community.

An inexpensive barrel pit makes an ideal place to store cabbage, beets, parsnips, rutabagas, salsify, and winter radishes, according to the County Agent Bucher.

Placed in a horizontal position in the side of a bank or in a well drained location, the barrel can be covered with a layer of soil, Mr. Bucher says. The barrel head makes a convenient door. As soon as the vegetables are put inside, the barrel head is put in place and the entire pit covered with straw or leaves. As the weather becomes colder, additional layers of soil and of straw or leaves may be added.

Vegetables stored in the barrel pit are easily accessible at any time during the winter. The soil covering will give the protection against freezing weather and hold sufficient moisture to prevent the vegetables from wilting or shriveling.

Another place where the cabbage and root crops may be stored is a cool cellar with a dirt floor, Mr. Bucher suggests. As a rule, bins should not be more than four feet square and high. Root crops are often placed in old milk cans, or similar containers, with a layer of sand or light soil in the bottom and on top. Where the container has openings or holes in the side, the sand or soil should also be placed along the side of the container.

Large quantities of cabbage sometimes are stored by removing the roots and stems, placing in a long triangular pit, and covering with straw or leaves and soil.

TODAY'S HOUSEHOLD by Dorothy Davenport.

Household Science Institute. Hoarding money may be wrong. At least that's what they say; (Myself I never had enough. To treat that casual way!)

But hoarding foods in jars and tins Against a leaner day Is what a thrifty housewife does Because she's learned they pay.

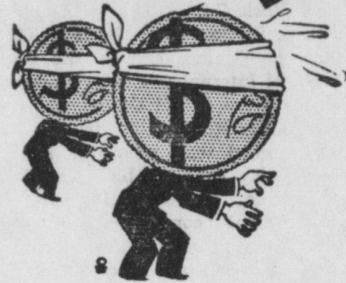
OST of us have met the over-zealous housewife, who in her enthusiasm for home canning, watches with a begrudging eye every fresh bean and tomato eaten because she feels her jawning jars and tins are being robbed thereby! Certainly no one should be deprived of necessary food while it is fresh in order to eat it canned later on. What is required in these live-at-home days is that, instead of canning whatever surplus happens to be available, a definite canning budget should be made out based on the family's yearly needs. Plant the garden in the spring and early summer, advise the National School of Pressure Cooking with the requirements of this budget clearly in mind. No set rules may be given for making this budget, nor is it possible to say just how much must be planted to yield the necessary products, since so much depends on climate, soil, and quality of the seed.

The home canning budget should be planned, however, with view to providing well-balanced meals that will meet all bodily requirements both for children and adults. For a family of two adults and three children it is suggested provision be made for canning 40 quarts of leafy vegetables (spinach and other greens), 105 quarts of tomatoes, 140 quarts of other vegetables, 325 quarts of fruits, 130 quarts of meats, chicken and fish, and 90 quarts of soups, made from meat stock and vegetable odds-and-ends. This is in addition to jams, jellies, pickles and relishes.

The non-acid vegetables (which means practically all except tomatoes) and all meats and fish should, of course, be canned in the pressure cooker, the only safe method for such foods recommended by the U. S. Department of Agriculture. The high temperature obtainable by this method is essential to assure sterilizing harmful bacteria, especially that of botulism. The pressure cooker is also used successfully for canning fruits, using low pressure for a short period of processing.

You can get all the news of this locality for less than three cents a week thru the Bulletin.

Patronize Bulletin Advertisers



Don't Keep Your Dollars Where They Can't See Daylight . . .

THE dollar down deep in the sock; imprisoned in the boodle bag or locked up in the strong box is surely blinded to today's bargain opportunities. Get them out; get them working; give them the chance to see the light of today's bargain opportunities.

Give them the freedom to work economy marvels they'll find their chances at every hand for the American dollar has good sense . . . the American dollar has ever been bred to practice thrift . . . active, energetic thrift . . . idle hoarding of the dollar made this the world's richest and most progressive nation.

At today's prices...the lowest in 15 years that dollar can work for you as it never has before . . . in clothing, furniture, food, furs, almost all things it can deliver from 40% to double what it purchased in years when you spend it freely. Now is the time to store commodities, not dollars.

The purchasing power of the dollar is today at its fullest, hold on to it and it will shrivel up as surely as today's bargains will fade and disappear with the return of higher prices. That return is very near at hand . . . so near that the procrastinator is sure to be caught napping.

THE BULLETIN MOUNT JOY, PENNA.

Feed Good Cows Well Cows fed according to their actual needs in milk production will produce milk cheaper per hundred pounds or per quart than will the cow that is underfed. This is a very important point under present conditions and should have careful attention.

Smooth Rough Lawn Depressions or irregular spots in the lawn can be improved by top-dressing with some good garden soil. This material may be obtained directly from the garden or can be prepared by mixing soil with compost or loam from the woods.

QUIVERING NERVES

When you are just on edge . . . when you can't stand the children's noise . . . when everything you do is a burden . . . when you are irritable and blue . . . try Lydia E. Pinkham's Vegetable Compound. 98 out of 100 women report benefit.

It will give you just the extra energy you need. Life will seem worth living again. Don't endure another day without the help this medicine can give. Get a bottle from your druggist today.

Lydia E. Pinkham's VEGETABLE COMPOUND

NEW HOUSE CHEAP—I have a 6-room House along the trolley at Meritt that I want to sell before April 1st. Has all conveniences and will sell for only \$3,650 for a quick sale. This is No. 371 in my list. Jno. E. Schroll, Realtor, Mt. Joy.



THE BULLETIN MOUNT JOY