

and summer months when crops are growing, and how much water stands in the ground at just the right height for roots to reach it.

Leaving room for many exceptions and variations like those mentioned, it is an accepted fact that many crops cannot be grown dependably under usual farming practices where the average yearly rainfall is less than 20 inches.

THE KANSAS UNION FARMER

KANSAS UNION FARMER EDITORIAL STAFF

John Vesecky, Editor
Pauline Cowger, Associate Editor

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Notice to Secretaries and Members of Farmers Union of Kansas. We want all the news about the Locals and what you are doing. Send in the news and thereby help to make your official organ a success.

When change of address is ordered, give old as well as new address, and R. F. D.

All copy, with the exception of notices and including advertising, should be in seven days before the date of publication. Notices of meetings can be handled up until noon Saturday on the week preceding publication date.

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SALINA, KANSAS, THURSDAY, MAY 20, 1937

EDITORIAL

Ever since I have had any remembrance, the Farmers Union of Kansas has always opposed dollar matching between the Federal government and the various states and municipalities. Although it has become the style now to run to Uncle Sam to match every dollar spent for almost any cause, be it state, county or city, I still am fundamentally opposed to the practice. I believe that each project should be financed by only a single agency. This dollar matching has led in the past and does yet lead only to extravagance and waste. Too many things are built or done not because we really need them but because we want to get federal funds while the getting is good. It is time that we went back to fundamental Union principles. Too often in these dollar matching projects we find that what is everybody's business is nobody's business. Let us demand that every project be financed by only one agency, be it National, state, county, or city, with no division of responsibility or authority.

Something smells like limburger cheese in Washington. With practically all the large corporations showing much enlarged profits it is hard for a common plow farmer to see how their income tax payments could be so much smaller than expectations that all useful legislation for the common folks has to be dropped or reduced to mere make believe. My advice to the Administration would be to ask financier Raskob and financier DuPont how they worked the shenanigan on the income tax collector in years past. We think they could give some valuable information if they felt so inclined or if they were urged hard enough.

The papers are full of the election of George Davis of the Kansas City Board of Trade as president of the National Chamber of Commerce. The United States News has in part the following to say about him, "Riding horseback is Mr. Davis's principal recreation. He also plays golf. But he has another hobby and that is to champion the cause of the farmer, who he says, is entitled to 'a square deal and a stronger economic position.'"

I have known Mr. Davis for some time. He has the reputation of being a square grain man. Although he owns about 80,000 acres of Kansas and Missouri land, he is no more a farmer than is King George of England and a real dirt farmer. The press is beginning already to herald him and the United States Chamber of Commerce, under his Presidency, as the powerful champions of Agriculture. Well, I like George Davis personally but I would advise all farmers and the Administration in Washington to remember the tale of the Little Red Ridinghood and the Wolf, whenever the National Chamber of Commerce sends George to Washington with a farm plan. Remember: "Grandma, what big teeth you've got." "The better to eat you."

TRAVELOGUE

Tuesday about 11 o'clock in the morning I took the Missouri Pacific streamliner. (I call it stream liner because it goes hither and yon like a Kansas stream), for Osawatomie in Miami county, Kansas. I had an invitation to speak to the revived and rejuvenated Indianapolis local of the Farmers Union. I arrived in Osawatomie in the afternoon and after getting my hotel room I hunted up the Farmers Union elevator and visited with Manager Verdie and Mrs. Verdie and the rest of the help at the elevator. Manager Verdie says that they keep rather busy these days, what with selling feeds, oil, repairs and seeds and buying poultry and other farm produce.

Although the weather threatened rain all afternoon and evening, when we arrived at the hall it was fast filling up with Farmers Union members and their families. By the time that President Schiefelbusch called the meeting to order there were somewhere between 250 and 300 present. After the singing of America by the audience and the transaction of routine business President Schiefelbusch announced that several old time Union members wished to join the local. They were all voted in unanimously.

Among those taken in were our old faithful members, Pete Heidecker and wife. Pete had paid dues to the state Union since their own local stopped functioning.

As there was a long program provided for the meeting, I made my talk at the beginning of the program instead of at the end as is usual. I talked for about 45 minutes on the necessity of farmers organizing along both educational and economic lines. In other words organizing our economic

strength in our local and state wide cooperatives and in conjunction with the cooperatives, supplementing and unifying them, the Farmers Union, as a class industrial organization. I urged the folks around Osawatomie to keep up the splendid work they did in rebuilding the local from nothing to a present membership of about 95 dues paying members and practically as many women members. The State Union is proud of the work of Pres. Schiefelbusch, Manager Verdie and the other loyal folks who helped with this fine work. As I want Pres. Schiefelbusch to make us a full report on the meeting, I shall not tell anything more about the splendid program they had.

The next day on the way back I watched the crops and pastures along the railroad right of way. The eastern part of Kansas has plenty of moisture. The wheat and other crops are in fine shape. The large pastures through which the road runs look like one continuous lawn. The only results of last year's drought and grasshoppers, one can see at this time, are the thousands of dead and half dead trees. Even many twenty and thirty foot cedars are dead. Rye is headed around Osawatomie and wheat will soon begin to head. The corn is just coming up where it was planted before the rains but much of it and about all the sorghums are yet to be planted.

About the prettiest sight that I saw along the way, was just before the train pulled into Lomax. In a green meadow surrounded by trees I saw a large bunch of kids. I noted especially that they were all white and clean, but what at first sight might seem to be very queer was that while running around and playing in the grass they would stop occasionally and really eat the green grass. When I stopped to think about it though I decided that this was not queer at all because they were, you see, young Angora goats.

I had a nice visit with our old friends in Miami county and hope that they enjoyed my talk even half as much as I enjoyed the splendid program and lunch, and above all the real Farmers Union spirit of all those present, both young and old. May your numbers keep growing.

The Cloak Room

By W. P. Lambertson

May 15, 1937

After all, an American presidential inaugural is a very simple affair.

One thing about the Congressmen from the Southern States is that there are no unpronounceable names among them.

Lexington, Concord and Valley Forge are not National monuments in the sense that the Government has taken them over and provides for their maintenance.

Senator Allen J. Ellender, who succeeded Mrs. Huey Long, is dark-skinned, small and otherwise colorless. It's a solid Long delegation now in the House and Senate, but not one is outstanding or ever will be.

Spring Pigs—Spring pigs that are not to be fattened for the early fall market can be carried through the summer on good pasture and a limited amount of grain. The pigs should receive enough grain to provide for normal growth, since they cannot develop on pasture alone. Pigs handled in this way will be in good shape to follow steers in the feed lot this fall and winter, or they can be fattened for market as soon as grain is available for finishing. F. W. Bell, Animal husbandry.

When the President returned in '34 from his Caribbean fishing trip, he was met at the station by the Marine Band and 200 members of the great. Some called it an American coronation. Today, when he returned—it was raining.

The House started Friday at 11:00 and adjourned at 6:00. It was the longest session that far this year. The first 20 minutes was spent on a discussion of helium and hydrogen, which was difficult to overcome.

The Social Security Board has just announced that 27 million have made application for benefits. This will be a permanent relief.

WASHINGTON IMPRESSIONS

(By C. W. H.)

The house flood control committee has adopted Congressman Carlson's proposal to put water conservation under the same footing as flood control. Under the Carlson amendment the Army engineers will be required to determine the value of dams for water conservation and reclamation as well as flood control. The adoption of this amendment will be glad received by those of the great plains area as they are particularly interested in the water conservation feature of the flood control program.

Some visitors to Washington wonder why the Treasury building stands where it does, obstructing the view from the White House to the Capitol and putting a kink in Pennsylvania Avenue. This is the way we get the story: In Jackson's term the Treasury burned and to settle he dispute as to where it should be rebuilt he marked the site by angrily poking his cane into the ground where it stands today.

The Army needs horses that is why it is in the horse-breeding business. It has 687 stallions, with 660 of them loaned out for breeding, 138 of them in Texas alone. Forty new ones are to be bought this year, at an average cost of \$800.

A Washington visitor hailed a taxi cab in front of his hotel and asked to be driven to the Monastery. "Out where the Monks are?" asked the cabbie. "Yes," he replied. When the hacker stopped the visitor found himself in front of the monkey house in the zoo. And was his face red—not with embarrassment but with rage. He was so mad he refused to ride back with the fellow or any other cabbie. He thinks all cab drivers are nuts.

President Fillmore installed the first bath tub in the White House, while Boston still had a law against taking a bath without medical advice.

The Government Printing Office does not print the opinions of the Supreme Court. For more than 60 years a private establishment has been doing it. And during all these years there have never been any "leaks" of information.

Rep. Wm. P. Connery, Jr., of Mass., was once a vaudeville actor special-

izing in tap dancing. Occasionally he entertained his House colleagues with his act in the cloak room. Other members also put on "vaudeville acts" but they perform on the floor and while the House is in session.

FARM CALENDAR

Soybean Planting—Soybeans are a valuable crop in many parts of Kansas. Proper planting makes them more valuable. Do not rush the season. Aim to kill a crop or two of weeds before seeding, since soybeans do not grow well until the soil is thoroughly warm. Inoculate the seed carefully just before planting. A few cents spent for inoculation is always a good investment.—F. G. Parsons, agronomy.

Consumer's Dollar.—In 1935, the farmer received 13 cents of the consumer's dollar spent for bread. The retail distributors got 19 cents, the bakeries 56 cents, the flour millers 5 cents and 5 cents went to pay for transportation and to other middlemen. These facts were reported in a recent study of agricultural income by the Federal Trade Commission.—W. E. Grimes, economics and sociology.

Spring Pigs—Spring pigs that are not to be fattened for the early fall market can be carried through the summer on good pasture and a limited amount of grain. The pigs should receive enough grain to provide for normal growth, since they cannot develop on pasture alone. Pigs handled in this way will be in good shape to follow steers in the feed lot this fall and winter, or they can be fattened for market as soon as grain is available for finishing. F. W. Bell, Animal husbandry.

Rats carry bacteria and parasites and a number of their own diseases are transmissible to man and domestic animals. In addition, they contract and spread human and livestock diseases.

Poison bait prepared with red squill is primarily recommended for control of not only because it kills the animals, but because it is relatively harmless to humans and domestic animals. Rat killing should be followed by elimination of their harbors and the rat proofing of buildings.

Detailed instructions for preparing and distributing red-squill baits and for gassing, trapping, and otherwise suppressing rats are given in Farmers' Bulletin 1533, "Rat Control." Methods of shutting out rats of buildings are described in Farmers' Bulletin 1638, "Rat Proofing Buildings and Premises." Copies of these publications and of the new Circular No. 423, "The House Rat," may be obtained at 5 cents each from the Superintendent of Documents at Washington D. C.

KNOW YOUR KANSAS

Oddities in the history of Kansas gleaned from the files of the American Guide, Federal Writers' Project, Works Progress Administration, 511 Kansas Avenue, Topeka, Kansas.

GREAT BEND: One of the chain of forts established in the 1860's to protect immigrants and settlers from hostile Indians was Fort Zarah, founded on Walnut Creek, four miles east of original building remains. The fort was built in 1864 and established by General Samuel R. Curtis, who named it for his son, Major H. Zarah Curtis, killed in an engagement of the Civil War. In 1869, the post was abandoned and the fort dismantled.

For years afterward, according to old residents of the community, the decaying fort was a rendezvous for thieves and marauders. Homesteaders on the old reservation carried away the stone for use in building their houses until after a few years only a few crumbling sections remained.

WICHITA: The hatchet, popularly regarded as a symbol of the late Mrs. Carry Nation, prohibition crusader of the early 1900's, was not owned by Mrs. Nation in her early forays into Kansas saloons, according to some authorities. They assert that Mrs. Nation often used the most available weapons. Before her famous raid on the Carey Hotel bar in 1901 she scooped up several handfuls of stones, carrying this ammunition in her cape. With remarkable accuracy, for a woman, the militant Carry hurled the stones of varying sizes at the bottles which lined the back bar. It was one of these and not a hatchet, which also disfigured the late John Noble's painting, "Cleopatra at the Bath," which adorned the barroom wall.

NEIGHBORHOOD NOTES

CRAWFORD COUNTY MEETING

The regular quarterly meeting of the Crawford County Farmers Union will be held in Warner Hall at Girard, Tuesday, May 25, 1937 at 1 p. m.

John Frost has been with us about ten days, helping us lay the ground work for a thorough re-organization of the Farmers Union in this county. He has been making very interesting the instructive talks at our evening meetings and helping our soliciting committees during the day time. The committees are still at work, and meetings will be held within the next few days to complete the organization of several new Local Unions.

Reports of our membership campaign will be presented at the county meeting and plans will be worked out for a more intensive house to house canvass for membership.

Come and help us boost the organization which has been persistently fighting for justice to the farmers for over a third of a century.

George H. Hamm, president.
J. Henry Meyer, secretary.

NEWS FROM MONTROSE

Dear Mr. Vesecky:

I should have written a month ago, but school and everything, I just did not have time. I suppose you have forgotten all about me. Thanks ever so much for my pictures. I sure did like them. Now I have a sort of an idea what it's like there. School was out April 23. We had a last day dinner. The boys played the old men in baseball. They got beat. I was up to Mankato this week with my aunt and uncle. I had a very good time. The garden sure is looking nice. I have a little garden, but it is not very big. I did not want it big because I would have had so much to hoe. The wheat is just lovely. We will have a dandy crop if nothing happens. If everything could grow like weeds, things would be swell. The Russian thistles are everywhere. Daddy, Darrell and I went over to the other place this morning. Darrell drove the horses all the way. I rode one of the horses part of the way and Darrell and I all the way back.

Well, write soon if you are not too busy.

Goodbye,
Your friend,
Joan Reed.

P. S. My knee is all right now. (Editor's Note: Dear Joan—I am so glad to know that your knee is all right again. Your mother was very much worried when I was there. Tell your mother to keep some of our good wild plum butter for me when I come to visit you again.)

RILEY COUNTY TO MEET

The second quarterly meeting of the Riley County Farmers Union No. 45 will be held at Crooked Creek schoolhouse, Thursday, June 3rd, beginning at 11 o'clock.

We expect to have Geo. Hobbs of the Livestock Commission with us. You are invited to come and hear him. Basket dinner at noon. Coffee will be served by the Juniors of the Crooked Creek Local.

V. E. Hawkinson,
President.
Gust Larson,
Secretary.

RESOLUTIONS OF SYMPATHY

(Ellis County)

Whereas, he has pleased Almighty God in his infinite wisdom to remove from our midst Daniel Dean Schuster, son of Brother Mr. and Mrs. Lee Schuster.

Therefore, be it resolved that we the members of Excelsior Local 606 extend our sincere sympathy to Our sorrowing Brother and family and be it also resolved that a copy of these resolutions be spread on the minutes of our next regular meeting and one be sent to the Kansas Union Farmer and one to Brother Mr. Lee Schuster and family.

FRANK G. ERBERT,
WENZEL NEUBURGER,
Committee on Resolutions.

CRAWFORD COUNTY FARMERS UNION GROWING

General manager Ernest Dean of the Crawford County Farmers Union Cooperative Association is putting on a drive to increase the membership of the Farmers Union in Crawford County. This County F. U. Association, with 860 stockholders, is operating 7 elevators and farm machinery stations, as follows:

Girard—H. H. Janssen, president, E. K. Dean, manager.
McCune—A. B. Gregg, director, George Garrison, manager.
Monmouth—E. A. Kelley, director, Gerald Simmons, manager.
Farlington—August Nelson, director, Ivan Huett, manager.
Brazilton—John Daly, director, Leonard Coester, manager.
Beulah—A. C. Burns secretary, Thomas Day, manager.
Walnut—J. W. Blain, director, Foster Jones, manager.

These stations buy and sell grain, feed, seeds, and the International line of implements and repairs, and service implements. Girard is headquarters. Several trucks furnish quick transportation to the other 6 stations. At the Stockholders Meeting last year it was voted to go on a strictly cash basis.

General Manager Dean has installed a bookkeeping system to keep accurate track and account of business done and of the financial standing. Directors and Managers' meetings and Manager Dean's constant over-

ONE DAY TWENTY-FOUR HOURS IN THE LIFE OF A FARM TELEPHONE

- 1 Children invited to ice cream party by telephone.
- 2 Mother telephones to call off an appointment.
- 3 Father makes Long Distance call to portable mill operator.
- 4 Relatives invited to Sunday dinner.
- 5 Father telephones for market reports.
- 6 Father telephones from town asking what to bring out.
- 7 Relatives telephone from neighbor's, saying they couldn't make it to the farm, due to slippery roads.
- 8 Mother telephones neighbors, asking if any one has cucumbers for sale.
- 9 Call from portable mill operator telling father he will arrive first thing in the morning.
- 10 Neighbors telephone invitation to reunion.

As shown by this record of calls, the telephone is an important partner in farm life. It carries your voice to the market place and it minimizes suspense and doubt in your daily activities. Doctor, veterinarian, neighbor, and friend are always within reach by telephone.

BELL TELEPHONE SYSTEM



sight and supervision have built up confidence and cooperation—so vital to the success of a county wide cooperative business association.

Manager Dean and the Directors have organized community meetings at each of these 7 stations. Fine entertaining programs of music, songs, recitations have brought out, in the series of 6 monthly meetings at each of these stations, large and interested crowds—as many as 300 at one meeting. Manager Dean is an organizer and leader and good speaker, and the farmer people have responded finely to these community meetings.

Beginning May 3rd and closing May 12th, a series of 7 meetings—one at each station—has been held, under Manager Dean's call and direction—to organize the community meeting into Farmers Union Local Meetings. There are many old Farmers Union members who have dropped out in the last 10 years. At each station, at evening meetings, Manager Dean and the writer explained and advocated the Farmer Union program. Then a committee of 1 to 3 men were selected, along with the writer, to go over the county and solicit farmers into membership in the Farmers Union. A total of 102 signers, or an average of about 14 for each Local, were secured as a nucleus, around which it is planned to build strong locals to back each other in the cooperative business institutions, and to study and boost for the Farmers Union program.

The Crawford County Farmers Union Association began business in 1917. Capital was paid in to the amount of \$70,000, and \$13,000 has been added by the payment of stock dividends, making the total capitalization about \$83,000. Dividends to the amount of \$103,000 were paid back to the stockholders before the depression struck. Since then dividends have not been paid, but the financial condition of the company is improving, and Manager Dean and the Board of Directors are fighting back to happy days again.

P. S. The writer visited the Parsons Livestock Yards. In the Exchange building we found our Farmers Union Cooperative business, represented by commission men W. L. Acuff and Fred Seagar, and Secretary Maxine Robbette. They seem to be doing a big and profitable business, for they were still busy late Saturday afternoon counting up their money and figuring their profits.

JOHN FROST

The Indianapolis Farmers Union local held the monthly meeting Tuesday May 11th in the Memorial Hall, John Brown Park, Osawatomie. An unusually large membership was present, and a goodly number of new members are added each meeting. Now included are active members from Wellsville, Paola, Fontana and Henson which makes a total of almost 175.

The guest speaker of the evening was Mr. John Vesecky. He stressed the importance of such an organization at this time when organized labor is manufacturing products purchased by farmers, too, who also must have an industrial organization. He emphasized too that the backbone of any country is the small town merchant, the country side farmer. This solidarity is being shaken by too much oppression, Mr. Vesecky pointed out, and our privileges are being absorbed.

Foreign countries most prosperous today namely Switzerland, Denmark, Finland, are those which are organized cooperatively. Mr. Vesecky also advocates foreign trade as an im-

portant factor. We must be so organized also to carry on such trade and to become better acquainted with our foreign neighbors.

Mrs. Vesecky explained too, a junior organization program soon to be started in Kansas. This program will include young people from 8 years to 21 and will consist of instruction on various current problems from an economic standpoint.

Following Mr. Vesecky's speech a program was given of several vocal and violin numbers, each with piano accompaniments. A short skit, "Mother Goes On a Sit Down Strike" showed a forceful way for a farm woman to realize some of her cherished dreams.

A cafeteria lunch of sandwiches, cup cakes, fruit and coffee was served by the "cats" committee.

Donna O. Hunt, Secretary. (Substitute reporter for Max Schiefelbusch.)

RESOLUTION OF SYMPATHY

(Barton County)

Odin Local No. 233.
Farmers Educational and Cooperative Union of America.
Whereas an Alwiese Father has seen fit to remove from this earthly lot and labor brother member Alois Penka Sr., being a member of said local for twenty nine years.

Therefore, be it resolved that this local join the family in this hour of bereavement.

Be it further resolved that a copy of these resolutions be sent to the family one to the Kansas Union Farmer and one be spread on the minutes of our local.

Signed
Wm. B. Zecha,
Fred Jacobs,
A. A. Beran, committee.

SMALLPOX IN KANSAS

In view of the fact that 498 cases of smallpox have been reported to the State Board of Health since the week ending January 9 through the week ending May 8 of this year, it seems imperative to emphasize the need of the vaccination.

It is typical of the human race that fear, rather than common sense is the chief motive behind the desire to be vaccinated against smallpox. Warnings and reminders made by public health workers and physicians in private practice—but such advice, unfortunately, goes unheeded unless a case of the disease is discovered in some community. Then lethargy disappears, and almost everyone scurries to a physician to obtain protection.

The steady outbreak of smallpox over the state has resulted in the vaccination of many persons. Since the first of the year the State Board of Health has distributed sufficient vaccine to protect more than 70,000 persons against the disease. That, however, is merely a step in the right direction. We have many thousands more, children and adults, who are susceptible to smallpox—one of the most dreaded and disfiguring diseases.

In 1935 there were 580 cases of smallpox in Kansas; in 1936 the total was 784. When we consider the record of the first four months of this year—approximately 500—it is obvious that this filthy disease is making regrettable increase. This seems so unnecessary as to amount to gross negligence, when the expense of vaccination is so small and security from contracting the disease is assured. The State Board of Health will furnish vaccine free of charge, upon request, to any physician who has a definite number of patients who have signified their desire to be vaccinated.

Junior and Juvenile Department

Juniors from 16 to 21

Juveniles from 6 to 16

AT YOUR SERVICE

Farmers Union Cooperative Education Service, Gladys Talbott, Director.

C. C. TALBOTT—FARMER

Many tributes have been paid to C. C. Talbott since his untimely passing. Newspapers and magazines from every part of the United States have eulogized him, as a leader of men, a builder of the cooperative movement—a champion farmer, a patriot.

The President of the United States and the heads of nearly every government department in Washington have sent their message of sympathy and their full need of praise to him. The people whose cause he championed have sent their message of loss and grief, by the hundreds—even down to the youngest juveniles who have pledged their hands to the work he left.

It remains for me, his daughter, to write of him as he was in his heart—a farmer.

He was a farmer, soul and body. He was "of the earth, earthy." He loved the smell of new-plowed soil, the scent of hay new-mown, the sun on the level acres, the sheen of ripening grain, the sight of well-fed herds on pasture slopes.

He had the instinct of the true farmer which enabled him to recognize the offspring of any one of a hundred cows, wherever he saw it. He could estimate the weight or age of an animal almost exactly, and he could gauge the yield of a field of grain very nearly to the bushel.

But it was not just these things which made him typify the farmer to every audience that listened to him. His big frame, his work-worn hands, his homely phrases were of the farm. Every farmer who listened to his voice, saw himself—saw all farmers—in him. He knew every hope, every despair that they knew. The soil was in his blood. His roots were deep in the earth. His southern planter ancestry was a part of the pastoral era of America's history.

And all of the good of that ancestry, all the love of the land, all the passion against oppression which swayed his father, in his anti-slavery crusade, were concentrated in C. C. Talbott.

My earliest memories of him have that earthy flavor which was a part of him. He carried it all through life, into the halls of Congress, and the homes of the mighty, into the White House itself. It was that earthy forthrightness which won the respect of Calvin Coolidge and Herbert Hoover, the admiration of Franklin and Eleanor Roosevelt.

It was that same quality which makes his children and his grand-children remember him best, stretched on the grass of the farmyard, after a hard day's work, playing "Over the Mows of Rich Hay" on a melo-toned harmonica. That melody will always bring him to us, for we have never heard it elsewhere.

Nor will we ever hear the name of a young man or woman who has grown up through the Junior ranks to honor and fame that we shall not remember the lullaby, sung to us by both our parents in the quiet of many an evening on the farm. I cannot recall of the words but it expressed all the hopes and the faith that C. C. Talbott had in farm youth. It was called "Little Brown Hands" and a part of it runs thus:

They drive home the cows from the pasture
Up through the long shady lane—
Where the quail whistles loud in the wheat fields
That are yellow with ripening grain—
They toss the new hay in the meadow
They gather the elder blooms white—

The pen of the author and statesman
The noble and wise of the land—
The "plow" and the palette and chisel



8893. Princess Sailor Frock.
Designed in Sizes: 12, 14, 16, 18, 20; 32, 34, 36, 38 and 40. Size 14 requires 4 1/2 yds. of 35 in. material, plus 5-8 yard contrasting. Price 15c.

8624. For The Classroom.
Designed in Sizes: 8, 10, 12, 14 and 16 years. Size 12 requires 2 3/8 yds. of 35 in. material with 1-3 yard contrasting and 1 yard of ribbon for the bow; with long sleeves 2 5/8 yards. Price 15c.

Send orders to
KANSAS UNION FARMER
box 48
Salina, Kansas

Shall be held in the little brown hand. The true soul of the farmer is shown in the rendition of the last lines of this song. When he sang it to his children, he substituted the word "plow" for "sow" as the poet had written it. His were the ways of the farmer—the ways of peace.

May the broad acres of the land he loved blossom in peace above him.

CROOKED CREEK JUNIORS AT RANDOLPH

The Crooked Creek Juniors were a decided credit to the Farmers Union when they put on their three-act Western comedy, "The Boss of the Powder-Horn," before a large and enthusiastic audience in the Randolph high school auditorium.

This Junior group is outstanding and their play was a decided success. The cast well drilled and showing a lot of talent included:

Orley Johnson, Alexis Johnson, Glen Anderson, Viola Rosell, Ernest Kuntze, Marvin Rosell, Viola Olson, Bernard Kuntze, Earl Laline, Pearl Nelson and Raymond Rosell.

Between acts Ernest Valine gave a most enjoyable reading explaining why "The Little Bird Sat on the Roof of the Cowshed and Scratched His Neck."

Miss Viola Rosell accompanied Lyle Peterson, Carl Johnson and Charles Rosell, who sang "Home on the Range," in a very pleasing way.

INTRODUCTORY REMARKS

By the Program Chairman
Fundamentally all of us are interested in a better and happier life, both for ourselves and our children. Cooperators are not selfish about it—they want to provide a better living for all, because unless all possess security, plenty, and peace, none will enjoy it for any length of time. Building a new social or economic order is a long struggle but we can incorporate our cooperative principles and philosophy into all our work and play to enlighten the heavy responsibility it entrusts to us. Some of the "Better things of life are Peace, the old saying is not far wrong in that. Particularly does this apply to the social phases of living.

Self-education, group recreation, community singing, folk games and dances, good discussion (group conversation), handicraft, sports—all these fill a strong instinctive demand for fun and fellowship that is deep in all of us. It costs nothing but our time and cooperation. They are an important part of the development of youth—far too important for us to overlook. So we dedicate this program to calling your attention to the things that make life liveable.

"As we journey through life, let us live by the way."

DREAMING

My home must have a high tree
Above its open gate,
My home must have a garden
Where little dreamings wait,
My home must have a wide view
Of field and meadow fair,
Of distant hill of open sky,
With sunlight everywhere.

My home must have a friendship
With every happy thing,
My home must offer comfort
For any sorrowing,
And every heart that enters
Shall bear its music there,
And find some simple beauty,
That every life may share.—Club Songs
Music: "Liebestraum" by Frank Liszt.

THE VIRGINIA REEL*

Music "Turkey in the Straw," "She'll Be Comin' Round the Mountain" or "O Susanna!"

Directions

I. Form a parallel set, four couples to a set, partners facing each other in line. Lines should be 8 feet apart. Join hands in line (not with your partners) take three steps forward, how to partner, and three steps back into place.

II. Forward three steps, right hand to your partner, turn in place (keep hands held head high) and backward into formation. Repeat with left-hand turn instead of right.

III. Forward three steps (fold your arms) and do-se-do right (which means stepping to your partner's right and crossing behind him) and back into place. Forward again and do-se-do left (don't tell us you don't know how to do-se-do!) and back into place.

IV. Forward and right-arm swing (partners link right arms and make a full turn in place) and back. Forward and left "arm swing" and back. Forward again and "half arm-swing"—half circle in place with right arm swing, change to left and half circle in opposite direction. Back into place.

V. Head couple join hands and take four sliding steps down between lines to foot of set and four back into place. Head couple lead off in counter march (he turn your lines follow when they turn away and march down between lines) meet at the foot of set, and join hands to form an arch through which the other couples march as they meet and come back into place. This leaves the second couple at the "head" of the set and the dance is repeated until the whole couple come back into place (4 times).

*There are many variations of this American folk dance and some persons in your community may dance it differently. However, it is easy to learn and it will help a lot if someone will call the changes. The Virginia Reel is a good one around which to build your repertoire of folk games.

Tart Salad Bowl for Appetizer



Bottle of Pure Cider Vinegar is Unfailing Standby as Snappy Ingredient.

THE salad is one food which presents almost unlimited possibilities in the variety of ways in which it may be served. Have you considered the possibilities of a salad as an appetizer? This new and different manner of serving will be met with enthusiasm from all members of the household. An appetizer course always adds a little feeling of grandness to the family meal and for entertaining guests—there's nothing quite as stimulating for the good things to follow as a nice tart starter of some kind.

Salads as appetizer courses should have snap in flavor and be colorfully arranged and of carefully chosen texture to be most appropriate. To make the appetizer tartness is important and there is undoubtedly no other household condiment that can do this trick as skillfully as that bottle of pure cider vinegar.

In days gone by when housewives made their own vinegar from cider and left over fruit, tartness was slim that the vinegar drawn from those barrels would twice be the same. This was due to the fact that temperature and exposure to air in the making of vinegar are so important and must be regulated in order to insure uniform and good results. Manufacturers now offer at reasonable cost, the advantages of carefully prepared vinegar, packaged in attractive bottles, and assure the same high standard quality each time the bottle is opened.

The following recipe for Tart Salad Bowl includes vinegar as an important ingredient in blending the flavors of the vegetables and fruits used. This salad, you will find to be wholesome as a main course, as well as particularly attractive when served to tease the lazy appetites of those who have formed habits of too much rich, sweet foods.

The recipe for Tart Salad Bowl is as follows:

Tart Salad Bowl
2 cups shredded cabbage 1/2 cup sweet pickles, cut
1 cup shredded raw carrot 1/2 cup vinegar
1/2 cup shredded pineapple 1/2 cup mayonnaise (ap-
proximately) 1/2 cup salt and pepper to
1/4 cup cottage cheese taste
Combine all ingredients and toss lightly with a fork until well mixed. The amount of mayonnaise will vary slightly according to the amount of moisture present in the other ingredients.

Here is an excellent recipe for a salad dressing in which vinegar and current jelly are combined to make a most delicious dressing for serving with salads.

Ruby Red Dressing
4 tablespoons current 1 tablespoon distilled
jelly white vinegar
2 tablespoons pure olive 1/2 teaspoonful fresh onion
oil juice
Beat jelly with fork until smooth. Add remaining ingredients and continue beating until thoroughly blended. This emulsion holds indefinitely upon standing. To secure onion juice cut a slice crosswise from onion, then scrape the onion with a knife using an upward motion. Cut away the scraped part each time and continue scraping until the desired amount of juice is had.

:: Of Interest To Women ::

MAY BRINGS MEMORIAL DAY

Preparations for the ceremonies of Memorial Day keep our minds upon those who have given their life for their country and make us stop and wonder, too, just what we are doing to prevent other young men from having to give their lives in battle.

The Farmers Union has worked as earnestly for the cause of Peace as for the cooperative movement. In reality, the two are one. Peace bonds have been sold by Farmers Union Juniors, studying of peace has twice been made the annual Study Topic of the Farmers Union. Farmers Union membership is well represented each summer at the World Affairs Institutes held in various colleges. This year there will be many Farmers Union Juniors working with the Emergency Peace Campaign, the Link, North Dakota Farmers Union Minute Man and Paul G. Erickson, South Dakota Director of Junior Education held positions as Farm Secretary with the Emergency Peace Campaign during the spring months in two widely separated territories. Let us, on Memorial Day, dedicate ourselves to the task of bringing about World Peace.

TO THE PROGRAM COMMITTEE

Roll Call—
If your local likes quotations for roll call, ask each person to name something he thinks would make living pleasanter for himself or his family.

Community Singing—
If your group knows some folk songs be sure to have them sing and explain that folk songs are a cultural heritage of different peoples. America's only folk songs are the negro songs of the South and the cowboy songs of the West.

The Chorus
The melody is Franz Liszt's "Liebestraum" and you can surely find the music for it. As a last resort, your music teacher, or your high school. The words to the song are well known to girls who have done 4-H club work. We borrowed it because it fits in so admirably with our program theme.

The Play—
If you prefer a different play, we enthusiastically recommend the one-act play "Window To The South" by M. K. Reely. You can obtain copies of it for 35 cents each from the Baker play Co., 178, Tremont St., Boston, Mass. There is a royalty quoted on applications to the company. Be sure to write them about it. "A Window to the South" portrays the tragedy that overtook a farm family whose sole objective in life was to get on. A powerful drama. We have it and like it.

DODGE CITY: Among the interesting relics in the Beeson Museum south of this city is a quart whiskey bottle with a companion lock stopper. Inquiring visitors at the museum are informed that this innovation was made necessary during the bilious days at the "Cowboy Capital" because bottle toppers, who set their refreshment containers down and strolled away for a few moments, were apt to find them empty when they returned.

LIFE IS A FEAST, THEY SAY

Life is a feast, they say:
Yet millions of people are born hungry
and die hungry—
And dying, wonder why they ever had to live.

Life is a feast, they say:
Yet millions of women pass their years
Without seeing a country road or a field of clover.

Life is a feast, they say:
Yet, millions of children, having
glutted their eyes before a
bright-colored Christmas win-
dow,

Go home, heart-hungry, to a dark
corner of a black wall by Ten-
ement Alley.

Life is a feast, they say,
—Thos. Curtis Clerk,
(Social Action)

BAFFLE THE MOTH WITH CLEANLINESS

Soiled and Spotted Fabrics Are Favored Food Sources For Insects and Larvae

Now is the time for all good housewives to wage their annual warfare against moths. According to recent estimates the toll they take in clothing and household furnishings amounts to something like a quarter of a billion dollars a year. Much of this loss is due to carelessness.

The largest part is caused by dependence upon moth balls and other preparations which are worthless once the eggs are deposited in the fabric. Thorough washing with an abundant lather of soap is the simplest safeguard and also the most effective one. Nothing is more attractive to moths than soiled areas and spots. So put your blankets, underwear, and dresses into the wash tub before the eggs hatch into larvae and begin to feast on the fabric. The soap and water will act as a cleanser and the squeezing, plunging, and rinsing will dislodge both eggs and larvae.

For heavy coats and other woollen articles that cannot be washed, dry-cleaning, brushing, and airing in the sun are recommended. Seams should be brushed vigorously, and pockets brushed and turned inside out, for it is these dark areas that moths find most inviting.

Upholstered furniture which has become spotted is another favorite source of food for the moth family. The dark seams and joints seem to offer a safe starting point for further ravages. Spots on upholstered furniture will yield readily to soap and water. In fact, the entire surface can be cleaned with a thick soap jelly provided care is taken to prevent the water from soaking through the fabric.

Naphthalene, paradichlorobenzene, and many other patent preparations are added safeguards provided the articles they are meant to protect have not already been infested with eggs and their larvae. They should be enclosed with the article to be stored away in air-tight containers. If the fumes are permitted to escape, however, all such preparations are useless.

FLORAL DECORATION FOR MEMORIAL DAY

Cemetery Plantings and Materials Listed. Early Plans Suggested. Check Restrictions Before Ordering Plants.

For thousands of Americans, Memorial Day has a practical problem each year, concerning the decoration of graves. Established as an anniversary in memory of those who had fallen in the Civil war, it soon became the day when all who had passed on were honored, and the custom of decorating their graves on this day has been increasingly observed for more than half a century.

How shall graves be decorated, is the practical problem. There is no solution to be found in current fashion, for this is a field in which tradition, rather than fashion must rule. The first thing to be ascertained, if it is not already known, is the attitude of the cemetery toward plantings. Whatever is done must be in accord with the regulations, in which great differences prevail.

Memorial day has always been a busy day for florists, who prepare each year thousands of plants to be used in decorating graves, where such decorations are permitted.

Both flowering and foliage plants are available in great abundance, so that it is possible to develop any sort of decoration which will please the taste, and conform to rules. Florists will be found well-informed about cemetery rules, and competent to advise on the materials which will best create the desired effect.

An important factor in selecting plants is shade. For a sunny lot there is a much better choice than for one which is in deep shade, while the partly shaded location is somewhat limited. Here are suggestions for a sunny lot.

Ageratum, alyssum, bellis perennis, candy tuft, dusty miller, echeveria, California poppy, ice plant, dwarf marigold petunia, annual phlox, portulaca, santalita, sempervivum, verbena.

For either sunny or partly shaded locations, these plants serve well: Helios, cuphea, golden feather, heliotropium, esine lantana, banyan petunia, nipharia, antonia, sedum and alternanthera.

For shady locations, the following can be recommended: Begonias, both gibbous and tuberous rooted; Boston ivy, clematis, radicans, fuchsia, lobelia, forget-me not, pansy, manna, torenia, vinca minor and vinca rosea.

Because of the great activity in grave decoration which is centered on this one day, plans should be made, and material arranged for well in advance.

"SEASON TO TASTE" THE BEST RULE

Individual Flavor Preferences More Important in Seasoning Than Exact Amount and Level Measures

io- etacim emfwv ahaha riththraa Food experts who develop recipes in this modern age have revolutionized the art of cooking. Sometimes it may seem that they have turned an art into a cold science but the exact, level measurements that they specify really create dishes that are uniformly works of art. Every time the directions are faithfully followed, old-style recipes which called for "heaping cups" or "size of an egg" as measures sometimes worked for one woman and failed for her neighbor who tried to duplicate her success. With the standardized recipes that come out of test kitchens, however, a school girl can be as triumphant as her grandmother who has county fairs fame as a "barn cook."

There is only one point of variation in the modern recipe that will not affect the results—and that is in flavoring. Here is where individual tastes and preferences may have full sway. A half teaspoon of nutmeg in a cake batter may be stepped up or down, depending upon the amount of flavor that the family enjoys. The enlarging of the amount will in no way alter the chemistry of the other ingredients, nor the mass as a whole.

It is in this field of flavoring that the imagination and the spirit of adventure may have full play. "Some like it hot, some like it cold," some like it in the middle, says the old rhyme about rostride, and so it is, too with flavor. "Season to the taste" is still the best rule.

For Average Tastes
In families where tastes of different intensities must be pleased it is well to use spices in average amounts—which is the way they are usually given in modern recipes. For cultivated tastes this is frequently inadequate—as inadequate as our American version of curry is to the Indian palate.

Average amounts of spices for the more usual dishes, made to provide for four to six portions are: pepper—1/8 teaspoon; nutmeg as a garnish for sauces—1/8 teaspoon; cake spices—1/2 teaspoon each if more than one spice is used; mixed spices for stew—1/2 teaspoon; dry mustard for meats—1/2 teaspoon; paprika (sweet) 1/2 teaspoon; paprika (hot) 1/4 teaspoon; cayenne—1/8 teaspoon.

These amounts are the minimum quantities, and in most cases they can be doubled for more distinctive seasoning and flavoring. Discrimination will probably require more than the minimum amounts.

RICE AND RED BEANS

1 cup Rice
1 pound red beans, soaked overnight

1-2 pound salt meat cut in strips, 1 one (leave whole so it can be removed after cooking; if preferred) Season to taste.

Cook beans, salt meat, onion and seasoning together with enough water to cover well until beans are cooked. Add enough water from time to time so that there will be plenty of thick, rich gravy. Serve with cooked rice.

Note: 1 cup red beans may be used in place of the cooked, dried beans. Yield: 6 servings—1 cup.

MEMORIAL DAY

By E. Guy Talbott

From graves that dot ten thousand battlefields
Our brothers' blood arises from the ground

To mock war's crimson scented hand that shields
Their silent forms with flags above each mound.

Where heretofore Mars wore the robe of Christ,
And in His name commanded men to kill,

Today he gloats on those he sacrificed—
Without religion's mask—yet worshipped still.

Must youth again feed Moloch's greedy jaws
And let this monster of destruction thrive?

Instead, is it not time to plead the cause
Of peace and brotherhood? When shall we strive

To build a better world? Up from the sod
The blood of our slain brothers cries to God.

GEM "TOSSED" SALADS

By Betty Barclay

These simple, inexpensive, yet very tasty and aristocratic looking salads may be made quickly for the bridge party, the Ladies' Aid, or unexpected company. The Hawaiian pineapple gems, obtainable in cans, are rectangular wedges cut from the heart of the pineapple—just the thing for salads, entree accompaniments and desserts.

Starter Salad
Crisp lettuce, watercress, canned Hawaiian pineapple gems, grapefruit segments, sliced avocado, sliced stuffed olives and tart French dressing are the ingredients. Combine the fruits and greens in a salad bowl and toss lightly with dressing shortly before serving.

Meal-in-one Salad
This salad calls for shredded cabbage, tiny shrimps, canned Hawaiian pineapple gems, sliced celery, and tart French dressing plus curry powder (4 teaspoon to 1 cup French dressing). Combine the first named ingredients in a salad bowl and toss lightly with the dressing shortly before serving. Be sure the cabbage is crisp.

COMMON-PLACE SPUD GOES GLAMOROUS WITH SEASONINGS

American traditions of the table call for potatoes at least once a day. Ladies intent upon slenderizing sometimes pass them up ostensibly on that score, but probably because the method of serving them has grown boring. Few men, whatever their grinch, consider a meal complete without potato in some form.

The routine methods of boiling, baking and frying are good but need not be the only variations in this adaptable vegetable. A different method of seasoning, a new kind of sauce—things as simple as these—will restore potatoes to a respected position on the menu.

Potatoes Molucca
2 cups diced potatoes
3/4 cup butter
1/2 cup water
1/2 cup flour
1/2 teaspoon salt
* teaspoon nutmeg
2 eggs
Melt the butter in the boiling water in a large saucepan. When melted add flour and stir vigorously. Cook until the mixture forms a ball, stirring constantly. Remove from the fire. Cool slightly, then add the eggs one at a time, beating well after each addition until the mixture is smooth. Now add the nutmeg and the potatoes and mix well. Drop by a tablespoon into deep hot fat and fry until golden brown. Turn just once as they rise to the top. Drain the balls on soft absorbent paper and serve hot.

Baked Cream Potatoes
3 cups diced cooked potatoes
1/2 teaspoon paprika
4 tablespoons butter
4 tablespoons flour
1/2 cup American cheese, cut in small pieces.
2 cups milk
1/2 teaspoon salt
1-8 teaspoon pepper
3 teaspoon prepared mustard
Make a cream sauce, using all but the first two ingredients. Pour it over the diced potatoes in a casserole, garnish with paprika and with small pieces of cheese (in addition to the amount added to the cream sauce) and bake in a moderate oven for about 20 minutes, or until brown. Serve hot.

Spanish Potatoes
4 cups diced cooked potatoes
4 tablespoons ground pepper
3 tablespoons butter
4 tablespoons flour
1 1/2 teaspoon salt
1-8 teaspoon pepper
2 cups milk
1 tablespoon prepared mustard
Cook the great of pepper (seeds removed) in the butter until tender, being careful not to brown the butter in the process. Make a cream sauce with this butter mixture, the flour and milk. When thick, add the salt, pepper, mustard, and the potatoes, stirring until the potatoes are heated through. Serves 6.

COFFEE-FLAVORED TREATS FOR TEA

By Betty Barclay

When entertaining, you seek something unusual—something that will prove a pleasant surprise, delicious enough to be praised and remembered. It must be flavorful. It must be unusual. It must be economical, these days. It should be easy to prepare.

A delightful flavor may be given both cake and ice cream by using fresh coffee. Try these recipes and you will discover dishes delicious enough to place before your most discriminating guests:
Coffee Sponge Cake
1-2 cup fresh dried coffee
3-4 cup cold water
3 eggs
1 teaspoon vanilla extract
3-4 cup sugar
3-4 cup pastry flour
1 teaspoon cream of tartar baking powder

Make a syrup of one cup sugar to one-half cup water and spice. When at the boiling point add the peel, and cook slowly until the peel is clear. Remove peel from remaining syrup and when cool roll in granulated sugar. When packing, stick in a few whole cloves. This gives a decorative note and adds greater flavor.

COFFEE ICE CREAM

1 package vanilla arrowroot pudding
1-4 teaspoon salt.
Mix coffee with water and bring to boiling point. Let stand five minutes and strain through fine cloth. Add yolks of eggs and mix until very light. Add vanilla extract and sugar gradually and beat five minutes. Sift flour with baking powder and salt, and mix it gradually. Fold in the stiffly beaten whites. Bake in an ungreased tube pan in a slow oven at 325 degrees F. about 40 minutes. Invert pan until cool. Serve with vanilla ice cream or with whipped cream, sweetened and flavored with a few drops of vanilla extract.

COFFEE ICE CREAM

Makes 1 9-inch cake.
1 package vanilla arrowroot pudding
1-4 cups milk
3-4 cup strong coffee
1 cup cream
1-2 cup sugar
Mix vanilla arrowroot pudding with 1 cup milk, coffee and 1-4 cup of the cream. Bring to a boil, stirring constantly; add sugar. Cool and pour into refrigerator freezing tray. Let 3-4 cup cream with 1-4 cup milk. Whip until stiff. Fold into pudding mixture. Freeze quickly about 3 to 4 hours. Makes about 1 quart.

GLORIFIED RICE

2 cups boiled Rice
1 cup pineapple, cut in cubes or shredded.
1 cup whipping cream
24 marshmallows cut in quarters
1 cup chopped eating apples
1-2 cup sugar
The rice should be cooked until it is soft but not mushy. Mix all the ingredients except the whipped cream and let stand for one hour. Fold the whipped cream into the mixture just before serving. Garnish with candied cherries.
Note: Whipped cream and cherry garnish may be omitted. If cherries, strawberries, red raspberries or peaches may be used in place of pineapple. Yield: 6 servings—2-3 cup.

STRAWBERRY SHORTCAKE

2-1/2 cups sifted Swans Down Cake Flour
2-1/2 teaspoons baking powder
1-1/2 teaspoon salt
1-1/2 tablespoons butter or other shortening
2-3 cup milk
About 2 quarts strawberries, washed and hulled.

About 2 quarts strawberries, washed and hulled. Add milk gradually to make soft dough. Spread dough in a well-greased 8-inch layer cake pan. Bake in hot oven (450 degrees F.) 15 minutes. Cut strawberries in small pieces and sweeten lightly. Reserve a few whole berries for garnish. Spread one layer of shortcake with soft butter and strawberries and place other layer on top. Spread with remaining berries and garnish with whipped cream and whole berries. Serves 8.

Any other fresh berries, dried or canned fruits may be used in place of strawberries. May be served with plain cream instead of whipped cream.

POT ROAST OF BEEF

Two pounds boned shin or shank of beef
One and a half teaspoons salt.
Half teaspoon pepper
Two tablespoons flour
Two tablespoons savory fat
One teaspoon sugar
One bay leaf
One small onion chopped
Two to three cups water
Two cups of all-purpose flour
Roll the meat in salt, pepper and flour mixed, and brown in the savory fat. Add the sugar, bay leaf and onion, and half cover with water. Cover closely and simmer gently for two to three hours, adding more water as needed. If necessary, thicken the gravy with an additional tablespoon of flour before serving. The meat will be very tender if cooked slowly.

GERMAN COOKIES

One cup corn syrup
One cup dark molasses
One-half cup shortening
Juice and rind of half lemon.
Two-thirds

