

new inland water transportation have been spread around but the fact remains that wheat for export is moving today by rail from Kansas City to New Orleans at 23½ cents per 100 (continued on page 2)

THE KANSAS UNION FARMER

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

Notice to Secretaries and Members of Farmers Union of Kansas. We 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, AUGUST 8, 1935

TIME FOR MEETINGS

If a line were drawn on a graph showing the growth of paid-up membership in the Kansas Farmers Union through each week in the year, with the elevation of the line increasing with each membership dues received, there would be shown a steady rise until about the first of July. Then the line would level off with hardly any increase in its elevation as it moved across the spaces representing the weeks during July and into August.

These weeks are, of course, the weeks when farmers are busy harvesting and threshing. They are the weeks when very few Farmers Union Local or county meetings are held, and when very few attend the meetings that are held. The reason is that the farmers work early and late, and cannot reasonably be expected to attend meetings of any kind. They are too busy with the work at hand.

But continuing with the graph showing membership increase through the year, we begin to notice an upturn soon after the first of August. The line begins to rise again, and continues on through annual convention time.

The rising line denotes a greater number of meetings—Local meetings and county meetings. August is the time when annual Farmers Union county picnics get started. No doubt several will be held in the next few weeks. After a few weeks when they were unable to pay much attention to meetings, Farmers Union members now turn their attention again to Local and county Farmers Union affairs.

This year, at the close of summer or at the beginning of autumn, is an especially good and appropriate time to plunge into Farmers Union work with renewed vigor and determination. We, as an organization confined to actual farmers, as far as membership and as far as support are concerned, have some knotty problems to face—yet they must be faced. Not the least of these problems is the problem of adequate membership.

We must have membership if we are to be equipped to solve the other problems which deal with cooperative marketing and cooperative purchasing. We need adequate membership if we are to solve the social and economic problems that stare us in the face—and which stare the next generation in the face.

In this country is a relatively small band or group of people who are closely organized to destroy any progress we are able to make toward social and economic equality for farmers. And, although this group is small in numbers, it has been able to laugh in our faces and point a finger of ridicule at us because we, as a class, are not adequately organized. Because they can do this and get away with it, millions of American people in other walks of life laugh with them and at us—vote with them and against us.

"I guess farmers as a class must be satisfied with things as they are, or they would join their own class

organization which claims to be fighting their battles," is about what the ordinary disinterested American would naturally think, when he sees that only a relatively few farmers belong to the Farmers Union.

What a different idea Americans would have of agricultural affairs if the Farmers Union had the support of even half the farmers in the country!

Do your neighbors who neglect or refuse to join their own organization actually want the American people to feel as they do about farmers? Of course not. Then why the apathy? Why the hanging back?

Maybe those who are not members have not been urged sufficiently to join, by those who are members and who have the vision that all farmers should have.

There is only one way to get the message to that neighbor of yours. That way is for you, Mr. Member or Mrs. Member, to carry the message to him. Don't simply mention the matter to him; give him the actual reasons why farmers must join hands in a strong organization, and stick together until our program is put into effect. Picture to you a neighbor what the Farmers Union program is. Picture to him the conditions that exist today, with the producers of the wealth allowed to keep but a mighty small portion of it—because they have failed to organize in order that they might get and keep their just rewards.

Perhaps the best way to get a good chance to impress these ideas on your neighbor is to get him and his family to attend one of your meetings.

That brings us back to the subject originally under discussion. Now is the time to begin holding as many meetings as you can in your Local or county organizations. Get as many farmers and their families out as possible. Increase your own enthusiasm, and perhaps it will awaken some long-forgotten enthusiasm in the minds of those neighbors of yours.

Get a few more members in, and get those members who are delinquent to pay up and help with the work—with the programs—and in the social side of the organization. When you get a few to come in, others will follow and be glad to do it. Get a strong Local going; then the entire Farmers Union will be just that much nearer to realizing the ideals of the organization which is of, by and for farmers.

Let us have reports of many Farmers Union meetings during the next few weeks—and we know the membership will increase—as it must do.

The best information available concerning permanent adjustment of Kansas agriculture is being brought together by the Kansas agricultural experiment station in cooperation with the United States department of agriculture. This information should be taken by each farmer and used to locations, say dairymen. Cows which him seem most desirable, says W. E. Grimes, of Manhattan.

PRESIDENT'S COLUMN

CAL A. WARD

President Kansas Farmers Union

THE TRAGEDY OF THE MORTGAGE SYSTEM

The Frazier-Lemke Farm Mortgage Refinancing Bill is probably receiving more attention among farmers than any other piece of legislation under consideration at Washington at this time. It has only been through close cooperation on the part of the Farmers Union and their leaders that this proposed legislation has been carried to the point where it is today.

For four years this bill has been under consideration by different sessions of Congress. All types and forms of log rolling tactics have been employed to block this proposed legislation. As our readers know, the bill now is with the Rules Committee of the House. This Committee has refused to advance this bill on the calendar, in order that a vote of the House may be obtained.

To take the bill away from the Committee and advance it for vote, requires 218 signatures of Congressmen. The petition must be signed at the Speaker's desk while the House is in session. Congressman Lemke, one of the authors of the bill, assisted by Edward Kennedy, National Secretary of the Farmers Union, and others, have put up a courageous fight to get the required number of signatures. Once or twice they have lacked only five or six signatures, but whenever it was apparent that the required number would be reached, strong Administration forces induced some members to withdraw their names. It has been a game of see-saw up and down, some Congressmen having signed and taken off their names several times.

Thirty-three state Legislatures have memorialized Congress to pass this measure, and yet there are a group of states, even some of them in the South, whose entire Congressional delegations have refused to sign up. From Kansas, all of our seven Congressmen have signed the petition, and our two United States Senators are quoted as being favorable to the bill. We dare not give up this fight for this measure, which will be the best protection to the farmer of anything that has so far been offered.

It is my opinion that if the bill is presented for vote, it will carry by a majority of both Houses. Our readers are acquainted with the provisions of this bill. It proposes to refinance farm mortgage indebtedness at a rate of 1½ per cent interest and 1½ per cent on the principal each year. The passage of this bill will immediately give new courage to the distressed farmer who has been working against odds for many years. Through its provisions, he gradually, but surely, acquires ownership to his land. The farmers everywhere declare that if other groups of society are to be favored with cheap interest rates, then the farmer should have this same advantage.

The bill also provides for a revolving fund of new money in the amount of three billions of dollars, or more. The whole set-up, under the provisions of this bill, would work in an orderly manner, and no one need be afraid of the scare of uncontrolled inflation.

Result of Mortgage System
Some recent figures are perhaps interesting to our readers. In 1930 the census shows there was 6,288,648 farmers in the United States. The number of farm owners reporting free of debt was 1,845,997, or 29.4 per cent of total. Farm owners reporting mortgage debt were 1,497,766, or 23.8 per cent. Farm owners not reporting, and managers, 280,520, or 4.4 per cent. Tenant farmers, 2,664,365, or 42.4 per cent.

Going back to 1890, or 40 years, we find that 48.81 per cent were farm owners, free of debt; 19.1 per cent were farm owners, mortgaged; 3.7 per cent showed no report; and 28.4 per cent were tenants. In 1930, forty years later, the percentages were almost exactly reversed. They show that of the total farms, 29.4 were farm owners, free of debt; 23.8 were farm owners, mortgaged; 4.4 showed no report; and 42.2 per cent were tenants. By studying these figures, it becomes evident that the farm mortgage is simply the vehicle which conveys the farmer from home ownership and freedom, to one of tenantry and serfdom.

Farmers today, and in times past, have paid as high as 8 per cent interest, and in some instances even 10 per cent on their farm mortgage indebtedness. Under the present Federal Land Bank System, of course, interest rates are somewhat cheaper to those who can come under the wire. But in this connection, I receive letters every day from one or more farmers who cannot get an appraisal high enough to refinance their indebtedness, even though they have paid a substantial part of their indebtedness since the mortgages were placed on the land.

The Frazier-Lemke Bill, if it should become law, attacks our econ-

omic problem at its source. During the past several generations, farm tenantry has increased, which is only a forerunner of peasantry and serfdom. This condition ought to be reversed if our civilization is to stand up. The bulwark of the nation and the security of our people depends upon our farmers owning their own farms, even though they are small; and our city dwellers more and more owning their own homes.

One Way to Win

The census of 1930 shows Kansas as having 186,042 farmers. The number of farms operated by owners free of debt at that time was 41,728, or 23.1 per cent. The number of farms farmed by tenants and owners mortgaged, was 119,000 or 71.9 per cent. These figures are appalling, and speak for themselves, and we dare not give up until we have passed the Frazier-Lemke Farm Mortgage Refinancing Bill.

There is only one way for the farmers to win out in a program of justice for Agriculture. That one way is through organization. The Farmers Union is the one class organization which is always on the firing line in behalf of the farmers' needs. Our progress is slow, and that is to be expected. Large bodies move slowly, and the nation's progress has not been by leaps and bounds, but by cautiously taking one step after another. During hard times and distressed periods, it is difficult for the farmer to have the right psychology. He is altogether too many times inclined to give up, and say it's no use. This is the wrong attitude.

Organization Strength Revealed
Again I say that history reveals and the records show that the Farmers Union and other farm organizations have been able to help the farmer's condition in one way or the other, many, many times. Higher price levels for our farm commodities could be maintained and guaranteed without any governmental legislation if the farmers, cooperatively, would stick together in their organization.

The Farmers Union, in company with other farm groups, are receiving recognition today that we never received before. Everywhere I go, whether it's within Kansas or at the Nation's capitol, the question is asked, "What do the farm organizations think about it?"

It is evident that if the farmers will back up the reputation that the Farmers Union now has, we shall continue to be a pertinent force in the shaping of legislation and in raising the standards for our American life.

The Cloak Room

W. P. Lamberton

August 3, 1935

If heat and drought burns up our corn crop again, it will require a new courage to get through—but our people have done it.

Keller of Ill. and Truax of Ohio are two smart Progressive Democrats but their influence in the House is curtailed because they unconsciously strut. J. Ham Lewis at the north end is the only one who can get away with being a peacock, but he's got the feathers.

The last argument against the Tax Bill is that we will drive our rich away to live in foreign lands. Also tears are beginning to be shed for poor old seventy-two year old Henry Ford who has now lived beyond the allotted span, and is about to be trimmed.

Bert Kennedy who has been about the House doors since '89 says that fifty-five years ago he heard men say that John D. Rockefeller had too much money. One of the reasons for hurrying the present bill is to beat John D. to he sexton who wields a spade.

Lord Bolingbroke said it is three generations from shirt sleeves to silk. The first one made the money, the second spent it, and the third comes back with his coat off to make it again.

Haltigan, Irish and Catholic from Tammany, and Chaffee, Methodist and Mason from Nebraska have alternated as the two reading clerks of the House for many years. There has never been an unkind word passed between them. This is a testimonial to the angelic qualities of each.

A few years ago in the Senate Jim Watson and Joe Robinson as the two leaders, on a certain day had assembled each other long and bitterly while the gallery waited for the personal encounter, finally Jim becomes hungry and strolls by Joe's seat and whispers, "let's go eat" and Joe unhesitatingly goes along. They were sincere, and that is what many people can't understand.

The Army, Navy and Marine Bands each play one evening a week in front of the Capitol. There is an open air play near the Washington shaft every Thursday night, and the great Symphony Orchestra performs from a boat Sunday and Wednesday nights on the Potomac near the Lincoln Memorial. These help us to forget the strife of the day. What finer feeling is there than to stand facing the flying flag in front of the light flooded dome while the band closes with the Star Spangled Banner? Don't pity us.

REPRESENTATIVE GOVERNMENT IS THING OF PAST?

(continued from page 1)
and doing a good job. Why don't farmers make full use of it? Let us examine the records.

The facts are that the present Farm Credit Act—even though more liberally administered cannot meet the existing farm debt situation. There are more than half a million farmers who are in distress, and who cannot be refinanced, because of the limitations in the existing law. This means that in the coming months they face foreclosure and eviction unless a real remedy is passed in this session of Congress.

This situation is a dangerous situation. On the one hand we can expect to experience organized resistance to wholesale foreclosures and evictions. The situation presents a threat to the whole nation because it means a further deflation of farm values, of commodity values. It means the possibility of adding from two to two and a half million farm men, women and children to the already overburdened public relief rolls. Even the farmer who may temporarily feel that he is secure—unhampered by debts and fairly secure in his financial position, must feel the effects of foreclosures and foreclosures through deflation of farm property and commodity values.

It was but a few days ago during the heat of the battle between the progressive forces in Congress, and reactionary leadership of the house, when a member of congress said to me, "why don't you fellows compromise a little? You know legislation is the result of compromise anyway." He said, "Take the currency feature, that is the three billion dollars of new currency, out of the bill. That is what they are fighting you on. Hard issue bonds instead and fix rate of interest to the farmer at two and a half or three percent instead of one and a half percent as it is in the mill now."

I said to this gentleman, "It is the money changers at work supposed to be driven from the temple who are now waging war against this liberal measure and against the people, using the leadership of the House—the leaders of the Rules Committee and some of the Whips as the agents of the Bankers' money monopoly."

If it is suggested if bonds were issued under the bill instead of currency, bonds would have to be sold to the bankers and other investors. Before they would buy them, the Government would be asked to guarantee both principal and interest. The bankers would require about three per cent and a half per cent interest on the bonds and they would also require that farm mortgages back of the bonds should not exceed in amount fifty per cent or one half the value of the farm. That's the bankers formula. That is exactly what is now being done through the Federal Land Banks. The farmer is therefore paying the three and a half per cent interest on the present bonds and he is also paying an additional one or one and a half per cent for the over head cost of the Land Bank system, and the Farm Credit Administration.

It is the limitations under the banker formula in our present law that is depriving more than half a million farmers of the opportunity to refinance—stave off foreclosure and eviction and retain possession of their homes and farms.

I also reminded my friend that during the present session, Congress has passed the so-called Wheeler amendment, reducing the rate of interest to three and a half per cent to the farmer on new loans for the current year. Next year it will be four per cent. The following year it goes back to four and a half per cent and in 1938 the rate of interest again goes back to five per cent. Congress had no sooner passed this Wheeler amendment than the bankers and the money changers are making a deficiency appropriation of 36 million dollars to pay the money changers their full interest—their last pound of flesh.

Everything that can be done for—by mostly to—the farmer, is being done under the bankers formula of interest—bonds and interest. "Now my friend," I said, "there is a way to stop these foreclosures and evictions—and to make a substantial reduction in the rate of interest to the farmers, and secure the money to do so, without issuing bonds. That is the Frazier-Lemke way and it is the people's formula for the benefit of the farmers and all the people and not for the bankers only. Under the Frazier-Lemke refinance bill the Government would issue the three billion dollars of new currency through the Farm Credit Administration, to be loaned to the farmers to refinance present debts up to the value of his farm, if the debt amounts to that much. The money would only cost seven-tenths of one cent per bill—whether a big or a little bill—on the average about thirty cents per thousand dollars."

This is all the same kind of money now costs the Federal Reserve Banks. This money would then be loaned to the farmers at one and one half per cent interest. The interest would be paid directly to the Government and the Government will make a profit or a gain on this transaction instead of suffering a loss as it does now.

The Government is sustaining a loss this year of about thirty-six million dollars while re-financing about one-fourth of the farm mortgage indebtedness.

My friend remarked to me, "You must then either take what we have now and have only a partial remedy for part of the farmers, or get the Frazier-Lemke Bill and have a real remedy for all the farmers. Why," he said, "to compromise then really means to abandon the fight altogether."

I said precisely that is the situation and we do not intend to do either.

Takes a Firm Stand
The Farmers Union stands firmly for Real Debt Relief to farmers—and we propose to fight it out on this line if it takes all summer. In this

struggle, the Farmers Union has brought shoulder to shoulder the greatest group of progressive and liberal legislators and citizens who ever stood behind a necessary public measure such as the Frazier-Lemke bill. I have repeatedly said to our friends on this Farmers Union hour that the only way we can ever hope to secure justice for agriculture and for the masses of the American people—is through a real class organization of actual farmers—through militant action by that Farmers organization and the farmers themselves.

Information has been coming to me that some of our agricultural Company Unions find that they cannot support the Frazier-Lemke refinancing bill. The reason they can't support it is because they have promised not to do so in consideration for the passage of the three and one-half per cent amendment.

If this is the case, and it seems to be exactly that—this is just one more example of the farmers Company Union organizations carrying out the original purpose of representing the Exploiters of farmers and defending the Exploiters' cause—and defeating whenever possible legislation for the real benefit of the masses of the people and especially for the benefit of the farmers themselves.

TRANSPORTATION BY WATER HELPS KANSAS FARMERS

(continued from page 1)

pounds against a rate of 30½ cents prior to the inauguration of water services from St. Louis to New Orleans. And it is moving by water from Kansas City to New Orleans at 12 cents per 100 pounds, or more than 11 cents per bushel under the old rail rate. From Omaha grain is moving all rail at 7 cents per 100 pounds less than charged before inland water competition from St. Louis. Davenport, Iowa has a water rate to New Orleans on grain which is approximately 23 cents less per 100 pounds than the rail rate prior to the present water services from that point, and 16 cents less than the present rail rate.

"Similar savings are today being enjoyed by a vast territory throughout the country on many farm crops and other commodities."

"Because of her cost production of grain, Kansas is one of the principal beneficiaries of these savings."

FLOOD WARNINGS BY RADIO COUNTERACT FALSE ALARMS

Flood warnings by radio took much of the terror out of recent floods in Kansas and nearby States. This close touch with Weather Bureau forecasts disproved many false alarms—always disconcerting during floods—and saved lives and property. Broadcasts were particularly helpful during the record-breaking flood of the Republic. First followed by one of the three greatest overflows of the Kansas River since the Bureau began keeping river stage records 40 years ago. Where the crest of the 1903 flood came at night, many were caught in their homes.

Using the microphone installed by a broadcasting company, the Weather Bureau at Topeka, Kans., was able to send out flood bulletins as fast as they were compiled. Dependable information on conditions over 30,000 square miles in Kansas, Missouri, and Nebraska went directly and immediately to thousands of people vitally concerned. At St. Louis, Kansas City, and other river centers, the Bureau kept radio stations constantly supplied with up-to-the-minute news.

DIETERICH'S ANT KILLER

Charlie Dieterich, well known and congenial Farmers Union leader from Selden, Kansas, was in Salina last week attending a meeting of the board of directors of the Farmers Union Mutual Insurance Companies.

He spent a few moments in a pleasant visit with the state office force. "I notice you print a number of helpful hints in the paper, and I want to offer one," said Charley. "O. K.," we said. "Shoot."

"Well, it's about ants—how to get rid of them. You know, these big red ones that make big mounds. They are real pests; but they are easy to get rid of when you know how."

"After sundown, when the ants are under ground in their hill, and before it gets dark, take a stick about a half-inch in diameter and punch it right down in the middle of the ant hill. Have a teakettle of boiling water handy, and as soon as the hole is made with the stick, pour that boiling water into the hole. That's all there is to it. It's the end of the ants for it gets every one of them."

DON'T BLAME MILK IF ITS FLAVOR DOESN'T SUIT YOU

Good milk is pleasant to the taste. When it's unpleasant—don't blame the milk.

Milk flavor and odor depend largely upon what and when cows are fed and the care given milk by dairymen and housewives. Some feeds affect the palatability of milk. Others have hardly any effect on the action and cooling of milk, and storing at low temperatures, reduces feed flavors and odors, sometimes eliminating them.

To avoid undesirable flavors many feed highly flavored feeds after milking. Silage made from corn, alfalfa, sweetclover, or soybeans; and green alfalfa, cabbage, turnips, rape, and kale when fed an hour before milking produce noticeable flavors in milk, tests by the United States Department of Agriculture show. Green rye, green cowpeas, potatoes, dried beet pulp, and carrots affect milk slightly. Green corn, green oats and peas, green soybeans, pumpkins, and sugar beets show little effect.

Wild onions and garlic in pastures often give milk an objectionable odor and flavor. Cows should be removed from pastures infested with wild onions and garlic from 4 to 7 hours before milking.

Neighborhood Notes

IN MEMORY

(Written in memory of "Grandma" Henderson of Anderson county.) Anderson County's near centenarian, Ninety-six years old. Was called away April the eighth To the beautiful City of Gold.

A beautiful life "Our Mother" had lived;
A mother to every friend.
Her life she gave to God and man
Courageously to the end.

A life like hers is worth the while—
Makes us all sit and ponder;
And wonder if we'll be as brave
To meet our God up yonder.

She started the battle of life alone
When just sixteen years old;
As instructor of schools she chose her work
For which has been three-fold.

She chose her work wisely and humbly
For the children she loved so dear
And her idols—she'd die for them—
Were to them she had always been near.

Just a few short years she strove alone,
The battle she chose for life,
For very soon she decided
To be a bride—a young man's wife.

Then off to Kansas they journeyed
And settled down for life.
They fought bravely on together
The battle of toil and strife.

Then God, the Ruler of us all,
In just a few short years,
Took her mate away to live with Him,
And left them all in tears.

So instructing the country's children,
And her own dear children, too,
She went bravely on from day to day;
She was one among the few.

In later years, when her steps did wane,
Her friends from both far and wide
Were her pleasure from day to day
When they were walking by her side.

The friends and neighbors and country-side
For years—a half a score—
Would help Grandma Henderson celebrate
Her birthdays, at her door.

We'd all gather with well-filled baskets
On August the fifth each year,
And wish her many more happy days
As the evening would grow near.

So this year on her birthday
Her memory lingers still;
There's no one to take her place—
There's no one her chair to fill.

And as we go from year to year,
The example of such a friend
Will linger in our hearts, for aye,
As we draw nearer the end.

—Mrs. H. B. W.

RESOLUTION OF SYMPATHY

(McPherson County)

Whereas, it has pleased Almighty God in His infinite wisdom and goodness to call from this life of toil and labor, Frank Benton and son Robert our beloved fellow members; and Whereas, their death has caused great sorrow to their family, be it therefore

Resolved that we the members of the North Union Local No. 716 extend our most sincere sympathy to the bereaved family and be it further

Resolved that a copy of these resolutions be given to the bereaved family, and to the Kansas Union Farmer for publication, and a copy be spread on the minutes of our Local.

E. A. PETERSON, Pres.
HARRY JOHNSON, Sec.

WASHINGTON COUNTY PICNIC ON AUGUST 27

The Annual Picnic of the Washington County Farmers Union will be held at Social Dale Park west of Hanover, Tuesday, August 27, all day. Among the features will be a basket dinner, music, entertainment and speaking. The speaker's name is to be announced later.

We are asking every Local to contribute to the entertainment. Please help to make this affair bigger every year.

A. C. Hansen, President.
Dan H. Combaw, Secretary.

Springs should be protected from contamination by fencing in the outlet to keep live stock and other polluting sources away. If the spring is of the seepage type, it may be made to yield more water at one point by putting open-joint drain tile in a trench along the line of seepage flow.

Five and one half million bushels were for human consumption but consisted mainly of durum wheat, which crop was abnormally short in this country. The other 7 million bushels (approximately) were for feed, says W.

Junior and Juvenile Department

Juniors from 16 to 21

Juveniles from 16 to 6

Kansas Junior Leader

FIRST DISTRICT PLAN TO HOLD A JUNIOR JAMBOREE

Mrs. Dobson of Manhattan Writes Interesting Letter Telling of Plans to Hold District-wide Meeting of Juniors, Juveniles

SEPTEMBER 7, DATE

Now, we're getting somewhere! Here is a mighty fine letter from Mrs. Leona Dobson of Riley county, who, with Vincent Larson of Leonardville, take the lead in Junior Farmers Union work in the First Farmers Union District. It is not only a fine letter, but it tells of getting something done. It looks as though that First District is going to give a good account of itself in this Junior work.

This letter, and the work Mrs. Dobson tells about, is worthy of the study of every reader of this paper. We hope other districts will follow suite.

The Letter:

An Open Letter to the First District Members:

Plans for the First District Junior Jamboree are nearing completion and we urge that all Union folks in the district (which comprises Riley, Geary, Clay, Wabasha, Nemaha, Washington, Marshall, Pottawatomie and Ottawa counties) will cooperate to make this affair a success. Remember the Junior Farmers Union work originates in the National Farmers Union office and we owe our utmost loyalty to them. And if the Farmers Union is to be built up and grow, the place to encourage it is among the young people. We feel that the Junior Jamboree can be made a great power in creating interest in the work.

Now the committee of the district decided that since the work is new in the state and has not been organized at all in many places that for this first year we will include not only those children and young people who have already joined the Junior organization, but those others where they have not as yet organized; because we believe it will create interest. So if your local has not organized, go ahead and select your representatives. (Of course the winners would have to join before the state contests.)

The Jamboree will be held in the city park at Manhattan, Saturday, Sept. 7, starting at 10 o'clock. We are going to have a lot of fun with contests and stunts (boys, I think you'll like the pie-eating contest) and we plan a lot of good fun of that kind. Then at noon the basket dinner—don't forget that part.

At one o'clock the reading contests start. These Farmer Union children (one from each local) between the ages of 6 and 10 years, will use James Whitecomb Riley's "The Bumble-Bee" (which leaves a rough surface is best for this purpose. Cultivation across slopes is highly desirable.

Then the older young people are asked to enter the 4-minute (or less) speech contest using the subject, "Why I Believe We Should Encourage the Junior Work."

Disinterested judges will be selected and everything possible will be done to make everything absolutely fair.

Then Crooked Creek Juniors will play a ball game with some other local yet to be chosen.

That's a pretty full day of fun, if each county does its part.

We are urging that every county President and County Secretary and County leader get busy and arrange for people to represent them.

Mr. Beckman of Clay, we haven't heard a word from Bob Clark or Mr. Goodin about the work in Clay County. We know Mr. Brennan and Joe Holly and their officers can be depended upon—yes, and Frieda Maelzer writes enthusiastically—but Ruby Benne and the rest of Washington county? I do not have the addresses and names of some of the county officers of the district. I believe Mr. Pierson is President over in Pottawatomie and I talked to their Mr. Floresch just before this stuff cropped up. Well, I can't possibly write letters to all of you, so hope everyone of you will read this and accept it as personal.

If National Secretary Kennedy comes to Manhattan in the near future I know lots of you will come to hear him at our tri-county picnic. However it appears doubtful at present as he does not want to leave Washington unless the Frazier-Lemke bill is settled, and we don't want him to, either, of course, much as we want to hear him. But if that Riley-Pottawatomie-Clay picnic is held before our Junior Jamboree we would like to have all County Presidents and Secretaries and County Junior leaders come up on the platform at eleven o'clock for final plans and discussions.

I believe this is the First district Jamboree to be held in the state and we are very anxious to have it succeed.

Oh yes; Mrs. Elmer Pritz of Randolph composed a very clever parody on "Home on the Range," which we hope to have sung at the doings. (Afterward we will send it to you, Mr. Lynn, so the other locals can use it too. It's fine.)

Now if we haven't explained all you want to know, write us and we will try to clear things up. And, folks, please get behind us and push this

thing to success. Sincerely, your Committee,

Leona S. Dobson,
Manhattan, Rt. 2.
Vincent Larson,
Leonardville, Rt. 1.

P. S. Don't get the idea that this is just for the Juniors. We want old and young—everybody—to come.

The Farmer is a Happy Man
(For Juniors, 10 to 16)
The farmer is a happy man,
His life is free from care;
With naught to make his spirit sad,
Or want to make him swear.
All day among the cockleburrs
He gaily grubs and hoes,
And money never troubles him
Unless 'tis what he owes.

How sweet at early dawn of day
To rise before the sun
And hustle briskly round the barn
Till all the chores are done.
To feed the cows and milk them, too,
In brightly shining pails,
The while they tread upon your corns
And thump you with their tails.

How sweet to him into the field,
From breakfast smoking hot,
And chase a plow all day
Around a forty-acre lot—
And when it strikes against a stone,
Drawn by the horses stout,
And punch your daylight out.

How sweet at noon to lie at ease,
Beneath a spreading tree;
And hold a tumbler of iced
With an ardent bumblebee;
And when your rheumatism makes
Your legs refuse to go,
How sweet to lie upon your back
And watch your mortgage grow.

And to hear the partner of your joys,
The Junior Farmer, shout:
"Come, old Granger, hump yourself,
Your cows are in my corn."
—Mrs. E. Atherton, Pearl, Ill.

The Bumble-Bee
(Juniors from 6 to 10 yrs.)
You'd better not fool with a bumble-bee!

If you don't think they can sting—
You'll see!
They're lazy to look at, and kinda go
Bzzzzin' an' bummin' aroun' so slow,
An' act so slouchy en all fagged out
Danglin' their legs as they drone about.

The holly-hocks 'at they can't climb in
'Thout just a tumbler out agin.
Wunst I watched one climb clean 'way.

In a jimson blossom, I did, one day—
An' I let grabbed it, en nen let go!
An' "Ooh-ooh, Honey! I told you so!"
Says the raggedy man; an' he ist run
An' pulled out the stinger, an' don't laugh none.

An' sez, "They has been folks, I guess,
'At thought I was prejudiced more or less—
Yet I still maintain 'at a bumble-bee
Wears out his welcome too quick for me!"

The ability of the soil to absorb rainfall is increased by breaking crusts formed by the heating of rains and subsequent drying. A cultivator which leaves a rough surface is best for this purpose. Cultivation across slopes is highly desirable.

The loss of work horses has been exceptionally heavy this summer, and the period of greatest risk still is ahead—particularly in wheat planting. Many of these losses have occurred because the horses were not fed enough grain. Liberal grain feeding is necessary.

Sulphur-colored feces under the turkey roost are an almost certain indication that blackhead is present in the flock. Affected birds should be destroyed immediately and the remainder of the flock moved to clean ground, according to poultrymen. Treatment seldom is advised.

SEW THIS YOURSELF



8259. Two Piece Frock.
Designed in Sizes: 6 months, 1, 2, 3 and 4 years. Size 2 requires 1 3/4 yard of 35 inch fabric with 1 7/8 yard of bias facing 1 1/2 inch wide. Price 15c.

8516. Smart Porch Frock.
Designed in Sizes: 34, 36, 38, 40 and 42. Size 36 requires 4 yards of 35 inch material with 1 yard of 1 1/2 inch binding and 1-2 yard ribbon for bow. Price 15c.

Address orders, Kansas Farmers Union, Salina, Kansas.

GRANDPA GUS LETTERS

Conway Springs, Kansas,
August 8, 1935.

Dear Grandpa Gus:
How are you? I am fine although I am hot.

We have a Grandpa in our town, too. (Mom told me to write this.) His name is Geo. Pillsbury. I know who you are. You look like this—(Here Phillip draws a picture—and what a picture!) How's that, Pretty Boy? You have large hands and spank your children. I will put some other pictures in that look like you, too.

May I have Gleda Mae Atchison for my twin? There are 30 days difference between our ages. I will close now.

Junior Cooperator, Phillip Rice.
Dear Phillip: Say, you sort of raked me over the coals. Those pictures you drew and sent would get a laugh out of a wooden Indian. I wonder if you didn't mean some of the grandpa in your town whom you mentioned. Now, Phillip, speaking of spanking children, do any of them in Conway Springs ever need it? I think it would be O. K. for you to call Gleda Mae your twin. Write to her and see what she says about it. Here are a couple more: Junior Pillsbury of Argonia, will be 10 years old, I believe, on October 27, and Shirley Brown at Oswego, will be 3 years old the same day. They are twins, you see, with birthdays just three days ahead of yours. Write again, Phillip.—Grandpa Gus.

Seneca, Kansas, August 27, 1935
Dear Grandpa Gus:
You have whiskers. You do not have much hair. You wear glasses, when you read. You are not very fat.

My Daddy belongs to the Farmers Union. Please send me a pin. I am 9 years old. Yours truly,

Marjorie Kecht.

I was glad to get your letter and to know what you think I look like. You probably will be wearing your pin when you read this. I hope you wear it a great deal and show it to your friends. When you write, the next time, please tell me when your birthday is. It's a lot of fun to write to some one else who is your "twin," and that's why we want to know when your birthday is. I'll be looking for your next letter.—Grandpa Gus.

Andale, Kansas, Aug. 7, 1935
Dear Grandpa Gus:
How are you getting along by now and how do you like the hot weather? I am just fine, but I sure don't like the hot weather. I have a tiny white cat named Snowball. Please excuse my writing as I am only seven years old. I am fond of my twin yet. I will be eight years old May 12, 1936. Please help me find my twin. I don't think you are old enough to be Grandpa. I think you are a young man about 20 or 25 years old, have dark curly hair and are very good looking. I don't think you wear glasses. You just want to fool us that you are Grandpa, but I don't believe it. I also think you are a good natured man and a good dancer. I will close as my letter is too long.

Dolores Hommertzhaim.
Say! I sure was glad to get your letter, and I am glad you think so well of me. I showed your letter to my wife, Grandma Gertie, so she would quit telling me I am getting old and homely. I wish I could make others believe I am a young man, good looking and all that. You'll certainly be surprised, one way or another, when you see my picture—if you ever do. Be careful with Snowball and don't let him melt in this hot weather. I think you write mighty well for only seven years old.—Grandpa Gus.

Andale, Kansas, Aug. 1, 1935.
Dear Grandpa Gus:
I haven't written to Aunt Patience for such a very long time so I thought I would write to you. I am eleven years old and in the fifth grade. For pets I have a cat named Betty and we have a pony named Tiny. My kitten is gray and white and the pony is black and white. I haven't as yet found my twin. I will be 12 years old Jan. 9, 1936. My sister Dolores is also sending her letter with mine. How are you, Grandpa Gus, and how do you like the hot weather? I sure don't like it. I live on a big farm. I have six sisters and four brothers.

I think you aren't so very old. I imagine between the ages of 40 or 45. I think you are partly baldheaded and very good natured with a big smile on your face, and you are also very fond of children. You have a few gray hairs and don't wear glasses—but if I don't stop writing you will have to wear glasses to read my long letter.

Your Juvenile friend,
Dorothy Hommertzhaim.

Your letter is mighty fine, and I am glad to hear from you. You have some nice pets, and I'd like to see them—and you. You have lots of brothers and sisters, so it's a good thing you live on a big farm. There should be plenty of work to keep you all out of mischief. I'm glad to know what you think of me. I'll try to be as good as you think I am—but it will be pretty hard to do. I'll be on the lookout for a twin for you and for Dolores. Your letter was not too long, for it was a good and interesting letter. Write again.

Grandpa Gus.

Marysville, Kans., Aug. 2, 1935.
Dear Grandpa Gus:
Just a line to let you know that you are not only a twin but a triplet. I have a twin brother. He was born on yours and Martha Stremel's birthday. He is only 3 days old now. I know three more who have birthdays on July 30. You can put him on the cradle roll as we name him. I am going to see him today and also Mother. They are in the hospital.

Now I have four sisters and one brother. A mistake in my letter because, my Grandmother's birthday was July 17—not Grandpa's. Grandpa's is August 23. He will be 82 years old. He is staying with us

while Mother is gone and daddy is threshing (but will finish today). Well good-bye.

Best of wishes,
Evelyn Marjardt

Your letter is chuck full of good news. Congratulations on your new little brother with such a good and popular birthday. Martha Stremel and I have lots of people to help celebrate your birthday, don't we? I hope she is as proud of it as I am. Please let me know what you name your baby brother so we can put his name on the Cradle Roll. Some time you will have a photograph or a snapshot taken of him, and it surely would tickle me if you'd send me one. Say! That's an idea. Why not send me a snapshot of yourself? Why not let the juveniles send me snapshots of themselves when they can? Glad to get it all straightened out about the birthdays of your Grandmother and your Grandpa. I'll bet you are glad to have him with you. Write again.

Grandpa Gus.

Of Interest to Women

SPICED PLUM JAM

4 cups (2 lbs.) prepared fruit
7 1/2 cups (3 1/4 lbs.) sugar
1-2 bottle fruit pectin

To prepare fruit, pit (do not peel) about 2 1/2 pounds fully ripe plums. Cut in small pieces and crush thoroughly. Add 1 teaspoon each cinnamon, cloves, and allspice, or any desired combination of spices.

Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute. Remove from fire and stir in bottled fruit pectin. Skim; pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (6 fluid ounces each).

Plum Jelly—Prune Jelly
4 cups (2 lbs.) juice
7 1/2 cups (3 1/4 lbs.) sugar
1/2 bottle fruit pectin

To prepare fruit, crush thoroughly about 4 pounds fully ripe fruit. Do not peel or pit. Add 1 cup water, bring to a boil, and simmer, covered, 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. (Soy. If cling stone plums make best jelly. If sweet plums or free-stone plums are used, substitute 1/2 cup strained lemon juice 1/2 cup of prepared juice specified.

Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (6 fluid ounces each).

Plum Relish
3 1/2 cups (1 1/2 lbs.) prepared fruit
6 1/2 cups (2 1/2 lbs.) sugar
1/2 cup vinegar
1/2 bottle fruit pectin

To prepare fruit, pit (do not peel) about 2 pounds fully ripe plums. Grind or chop fine; add 1 teaspoon each cinnamon, cloves, and allspice, or any desired combination of spices.

Measure sugar, prepared fruit, and vinegar into large kettle; mix well and bring to a full roll boil over hottest fire. Stir constantly before and while boiling. Boil hard 1/2 minute. Remove from fire and stir in bottled fruit pectin. Skim; pour quickly. Paraffin hot relish at once. Makes about 11 glasses (6 fluid ounces each).

Whole-Grain Style Corn
EASIER TO CAN AT HOME

"If you are canning sweet corn from your home patch, do it whole-grain style rather than cream-style," says the Bureau of Home Economics. The cream-style corn obtained by slicing off the tops of the grains and does not become hot enough—for a thick, pasty mass that the heat of canning penetrates it very slowly. The result is that during processing, the corn at the corner of the can does not come hot enough—for a long enough time—to kill bacteria. Later these bacteria grow and the corn spoils. Sometimes that even develops a type of spoilage dangerous to health.

The Bureau makes these suggestions: Gather corn from the field early in the morning and can it at once before the sugar has time to change to starch. Shuck and silk the ears. Drop them into boiling water and simmer for about 5 minutes. Cut the kernels from the cob as deeply as possible without getting objectionable hulls. Do not scrape the cobs. Weigh the corn and add half as much boiling water as corn. Season with sugar and salt. Pack the corn boiling hot into glass jars or tin cans and process at once in the steam-pressure class jar of whole-grain style corn need 60 minutes under 10 pounds of steam pressure (340 degrees F.) Quart glass jars need 70 minutes at this temperature.

On request the Bureau of Home Economics sends home canners full directions for canning corn or other garden vegetables and fruits.

Pickled Beets
To make pickled beets choose beets about the size of a golf ball and boil until tender. Slip skin, cut in thin slices and pack carefully in sterilized jars. Pour over them boiling sweetened vinegar, filling jars full to overflowing and seal at once.

Use one-half cup light brown sugar and 2 teaspoons salt to one quart of vinegar. If you like spices add whole cloves and stick cinnamon in the proportions of one ounce of cloves and 2 long sticks of cinnamon broken in inch pieces. Heat the spices with sugar and vinegar.

TOMATOES CANNED WHOLE
If the tomatoes are small leave them whole, simply peel and cut out the hard portion at the stem end. Larger tomatoes may be cut into quarters, if desired. Have the jars and covers thoroughly sterilized in boiling water; throw out the water and fill the jars as full as possible with the prepared tomatoes and add just the rubber rings; set the jars in

a large deep sauce pan or other receptacle on several folds of cloth. Throw a little boiling water into the dish against the cloth at one side, to overflowing with boiling water. Adjust the covers (taken from boiling water), making them perfectly secure. Now pour boiling water around the jars to at least half their height. Cover the receptacles and let stand until the jars are cold. The tomatoes prepared in this way are delicious when opened and taste almost like the fresh vegetable.

CHOW CHOW
One-half pound English mustard
One-half ounce turmeric
Two tablespoons mustard seed.
One quart string beans, cut in
One quart butter onions.
One quart tiny cucumbers
One cup flour
One-half gallon cider vinegar
One gill salad oil
One large head cauliflower

Boil cauliflower, beans and onions until tender. Soak cucumbers in strong brine twenty-four hours. Mix mustard and turmeric in a little cold vinegar and stir into hot vinegar. Cook until thick. Add mustard seed, flour, sugar and oil. Stir well. Pour over vegetables and put in a crock for a day. Then in jars.

SPICED CRABAPPLES
Four pounds crabapples, 2 1/2 cups cider vinegar, 1 1/2 cups light brown sugar, 1 tablespoon whole cloves, 1 stick cinnamon four inches long, 2 teaspoons ground ginger.

Select perfect crabapples. Wash and steam until tender but not broken. Make a syrup of vinegar, sugar and spices tied in a bag. Boil five minutes and add crabapples. Simmer gently for twenty-five minutes. Pack in sterilized jars, pour over vinegar to cover and seal.

These spiced crabs are delicious to use as a garnish on a platter of cold meats; they add a spicy touch to winter fruit salads and will do much to finish up an everyday dinner of stew and dumplings.

PEACH BUTTER PUDDING
Cream well
6 tablespoons butter with
1/2 cup sugar. Add
1 well beaten egg. Sift
2 cups flour,
1 teaspoon salt, and
5 teaspoons baking powder. Add to first mixture alternately with
1/2 cup milk. Sweeten
2 cups fresh peaches sliced with
3 tablespoons sugar and
1-2 teaspoon almond flavoring. Place peaches in a buttered, oblong pan. Pour the batter over the peaches. Bake in a 350 degree F. oven for 1/2 an hour. Serve hot, with fresh cream.

Cover with fresh water and let stand one day, changing the water several times. Drain. Divide the cucumber chunks into three equal parts and put into separate kettles. (Cooking the chunks in these small amounts is better than cooking in the larger quantity.) Cover with water; add one-fourth cup vinegar and one-fourth teaspoon alum to each kettle. Boil several minutes or until partly tender, but not soft. Drain well and put into one kettle. Boil together the quart of vinegar, cinnamon, broken in pieces, and brown sugar. Pour over the cucumber chunks and heat thoroughly. Let stand overnight. Remove cucumbers and reheat syrup. Then add cucumbers, chunks and let stand overnight. Repeat this process again. Heat thoroughly. Pack in hot glass jars; seal.

Delicious Cucumber Chunks
Seven pounds cucumbers
Salt
Three-quarters cup vinegar
Three-quarters teaspoon alum
One quart vinegar
Four pounds brown sugar
Two 2 1/2-inch pieces cinnamon

Wash cucumbers, and cut in chunks or slices about one inch thick. Soak for three days in a brine, using one-fourth cup salt to one quart water. Drain well.

Cover with fresh water and let stand one day, changing the water several times. Drain. Divide the cucumber chunks into three equal parts and put into separate kettles. (Cooking the chunks in these small amounts is better than cooking in the larger quantity.) Cover with water; add one-fourth cup vinegar and one-fourth teaspoon alum to each kettle. Boil several minutes or until partly tender, but not soft. Drain well and put into one kettle. Boil together the quart of vinegar, cinnamon, broken in pieces, and brown sugar. Pour over the cucumber chunks and heat thoroughly. Let stand overnight. Remove cucumbers and reheat syrup. Then add cucumbers, chunks and let stand overnight. Repeat this process again. Heat thoroughly. Pack in hot glass jars; seal.

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Delicious Cucumber Chunks
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Salt
Three-quarters cup vinegar
Three-quarters teaspoon alum
One quart vinegar
Four pounds brown sugar
Two 2 1/2-inch pieces cinnamon

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