# ${ }^{12}$ poose ${ }^{\text {posecioic }}$ THE WAYNE HERALD ${ }^{\prime \prime *}$ 



Service Unit Office Ready



## Australian Student Arrives



## Heart Fund Drive in <br> Nebraska Tremendous <br> Protest State's Equalizing



## Hoskins Plans Play Day This Sunday

Eight Gain Degrees Set Reseal Rate






## Don't Gamble <br> WITH YOUR LIFE'S SAVINGS



## THIS IS HOW IT'S DONE ...

\author{

1. Sale Date Listed Weekly in The Wayne Herald FREE
}
2. FREE Handbills for Distribution
3. Advertising Space In The Herald
4. FREE Arrows To Direct
Buyers To Your Sale
5. FREE Assistance In Preparing
Your Sale Listing

PLUS - Weather Insurance at No Extra Cost!
PLUS - Bright, 2-Color Ads of
Your Farm Sale in the Newspaper if You Wish!

## Don't Gamble . . . Advertise Your Sale In

IT'S EASY TO
BUYY-SELL-RENT HIRE \& FINO WITH


## Wayne County Fair

THURSDAY, FRIDAY, SATURDAY, AUG. 10-11-12

## Complete With

ENTERTAINMENT - EXHIBITS - SHOWS PRIZES and LOADS of FUN

- Big Centennial Parade Friday

FREE BARBECUE - Fri., Aug. 11-6 to 7:30 p.m.
DON'T FORGET TO ATTEND THE FAIR!
THIS IS YOUR FAIR - ENJOY IT!
First National Bank
301 Main Streat
Member of F.D.I.C.
Phone 375-252






Special offer through August

## Get 30 FREE gallons of gasoline when you buy 4 Atlas Plycron Tires.



Buy 4 Million Ates Ptycron Tires
and we might throw in the station.
Sweet and simple. Buy four of our famous Round Tires and we'll give you those 30 free gallons of Super Premium Gidsoline. Or go all the way up to our Super Tires and we'll give you 50 gallons.

You don't need any cash, efther. No money down - up a a year to pay. And our king-size trade-in will even cut hose payments way down
But all good things come to an end. September 5.


Buy 4 Amoco 120 Super Tires and get 50 free gallons of gasoline!

## CLAUDE'S

Standard Service


## MERCHANT OIL CO.

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 Thursdày, Aug. IO-ENTRY DAY - All Entries Must Be in Place by 12:00 Noon.
1:00 p. m. - Home Ec Judging Horse Judging
2:00 p.m. - Market Hog Judging
7:30 p.m. - Joie Chitwood Thrill Show Parade thrū Town Band Concert by Wayne City Band roissemends 8:30 p.m. - Joie Chitwood Thrill Show
10:00 p.m. - Hungry 131/2-piece Band on Midway


## Friday, Aug. II-- comrmana oar

ON THE
Thon
Rides for Plenty of Concessions


## FREE BARBECUE

EVERYONE WELCOME 6:00 to 7:30 P.M.
7:30 p.m. - SIX MASSED BANDS IN CONCERT
350 Pieces, with Musicians from:

Allen - Mary Ducey, Director
Emerson-Hubbard - Dick Dale, Director
Howells - Larry Marek, Director
Pender - Fred Sokol, Director
Pierce - Harold Willis, Director
Wayne - Don Schumacher, Director

WAYNE COUNTY HISTORICAL SOCIETY will be at the Fairgrounds making - CIDER, SOAP, CORN COB JELIY, BUTTER, KOLACHES, NOODLES, STRIPPING FEATHERS

> 7:30 p.m. - Wayne County Centemnial Queen $\quad$ Nancy Falk
> 8:00 p.m. - Livestock Parade before Grandstand
> 8:30 p.m. - SWAY Drawing
> 8:45 p.m. - Beard Contest Finals
> 8:45 p.m. - Wayne Players in Old Fashioned Melledrama

10:15 p.m. - Enipy the Midway


## Thursday, Friday Saturday, Aug. IO-II-I2

 OBSERVING NEBRASKA'S CENTENNIAL YEAR AUGUST 11 Saturday, Aug. I2--8:00 a.m. - Sheep Judging<br>9:30 a.m. - Cattle Judging<br>1:00 p.m. - Band Concert<br>2:00 p.m. - Horse Racing<br>4:00 p.m. - Horseshoe Pitching<br>8:00 p.m. - Grandstand Entertainment<br>" 50 Years Ago in the Ozarks"<br>9:30 p.m. - Teen Age Dance

rbecue Menu

Choice Beef on Buns seasoning - your choice
Chips Beans Ice Cream Wilk, Orangeade, Coffee

las Shows
:hildren and Adults

- Thrills and fun for Everyone


## COMMERCIAL EXHIBITS

## ey Kids!

le Jaycee Foot Races - Win Cash - Races for All Ages, Boys and 1:30 p.m., Friday and Saturday of the Grandstand.
nsored by the Wayne Junior
Chamber of Commerce

ADMISSIONS
TICKET . . . . . . . . . . . . . . . . $\$ \mathbf{\$ 3 . 0 0}$
Afternoon . . . . . . . . . . . . $\$ 1.00$
Evening . . . . . . . . . . . . . $\$ 1.50$
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rening . . . . . . . . . . . . . . . $\$ 1.00$
Afternoon . . . . . . . . . . . . $\$ 1.00$
Evening . . . . . . . . . . . . $\$ 1.00$
All prices include tax .


7:15 a.m. - Invitational Prayer Breakfast - City Auditorium
9:00 a.m. - Time Capsule Ceremony - Bressler Park
9:30 a.m. - Kiddje Parade - Downtown Wayne


## 10:30 a.m.-CENTENNIAL DAY GRAND PARADE

Featuring 100 Entries for Nebraska's First 100 Years Engraved Plaques for all Entries HISTORICAL - COMICAL - TOPICAL - OLD CARS - NEW CARS

Plus 51 Special Disneyland- Type Character Costumes worn by Local Boy Scouts and Clown Frank Coin

2:30 p.m. - Centennial Degess Revue - Auditorium meierderk's glsundheit band will perform in WAYNE BUSINESS PLACES DURING THE AFTERNOON
EDITORIAL COMMENT

Would You Repeat that Please?


Here We Go Again - Slowly




## FROZEN GLAZED HAM AND YAMS

6 medium vam.
1 slief fully-rooked ham $11 / 2$ inches thirl. 8 athole clove:
Peel yams and cut into slices 1 inch thick. Partoil ; minutes in salted water. Boil buttered syrup in small saucepan 5 minutes. Place ham slice in rectangular aluminum foil pan. Steck cloves into fat around outside edge. Arrange yams around ham. Pour syrup over ham and yams. Cover tightly with heavy duty aluminum foil. Cool completely and freeze quickly. When read to serve, remove cover and bake in a moderate oven $\left(350^{\circ} \mathrm{F}\right.$.) about $1 \%$ hours. hasting frequentlv. Make" 6 serving

## FROZEN GLAZED CARROTS

1/2 cup maple-blended syrup
3 tablespoons margarine
I pound small whole car. rots, cooked (or large carrots cut in 3- or 4 inch lengths)
Simmer syrup and butter in skillet 2 minutes. Add carrots. Cook slowly 10 minutes, turning to glaze evenly. Remove carrots and place in rectangular aluminumfoil container. Pour on syrup. Cover tightly with heav duty aluminum foil. Cool thoroughly, freeze quickly.
When ready to serve, remove cover and bake in a moderate oven ( $350^{\circ} \mathrm{F}$.) about 30 minutes, or until ho throughout, basting occasionally. Makes 4 or 5 serving-


## CHOCO-DATE CAKE



Combine dates, boiling water and soda. Set aside Sift flour and salt together. Gradually add sugar to margarine, creaming well. Add eggs, grated orange rind and vanilla. Blend well. Blend in the dry ingredients alternately with date mixture, beginnme and ending with dry ingredients. Stir in t/s cup cho olate morsels. Turn into $13 \times 9$-inch pan, well greased and lightly floured on the bottom. Sprinkle with cup chocolate morsels and nuts. Bake at $350^{\circ} \mathrm{F}$. for 35 or 45 minutes. Serve plain or sprinkle with pow. dered sugar.
To freez: Cool cake thoroughly. Wrap, seal witt, freezer tape, and label. Thaw at room temperature in freezer wrappings or if in a hurry than in wrappings in $300^{\circ}$ oven for 10 minutes.

# HOMECOMING MEAL FOR TIRED TRAvEIERS 

by Betty Starn<br>Farm \& Home Food Consultant

When tired travelers return home, a perfect ending to a perfect vacation for both you and your family is a dinner waiting in the freezer. While you are unpacking let your oven heat your dinner for you. It will be so good to taste home-cooking again. If you plan to stay at home all summer, you can still enjoy such a luxury on days when you take the children swimming, or decide it's too hot to cook. Cooler days when you do cook and bake are a good time to prepare your lay-away meal. A simple way is to double the amount of food you prepare for dinner, freezing half for a later time.


## POPPY SEED FINGER ROLLS

1 cup mill.
t/2 cup suga,
I teaspoon sal:
I cup margarin.
cup warm water $105^{\circ} \cdot 115^{\circ} \mathrm{F}$
2 packages or cake:
veast, active dry or
compressed
Scald milk : stir in ${ }^{1 / 2}$ cup sugar, salı and 1 cup margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Mix in 3 cups flour; beat until smooth. Add cnough additional flour to make a soft dough Tum out onto lightly floured board. Knead until smooth and elastic, about 8 minutes. Place in greased bowl. turning to grease top. Cover; let rise in warm place. free from draft, until doubled in bulk, about 1 hour. Punch dough down; divide in half. On lighth floured board roll half the dough to an 8 inch square Cut into 6 strips of equal width. Then cut each strip in half making twelve 4 -inch long strips. Place side b side in a greased 8 inch square pan, making 2 rows. R-peat with remaining half of dough. Cover: let rist it warm place. free from draft. until doubled in bulh about 45 minutes. Combine honey, 2 tablespoons sugar and 1 tablespoon margarine in a saucepan. Cook over medium heat, stirring constantly, until mixture come: to a boil. Brush on dough in pans. Sprinkle with poppy seed. Bake in $350^{\circ} \mathrm{F}$. oven for 35 minutes, or until done. To freeze: Wrap in aluminum foil after it cools. To thaw: May be left at room temperature in wrapping or can be placed direct from freezer into $375^{\circ}$ oven without removing wrap

## WALNUT CUPCAKES

1/2 cup shortening
1 teaspoon vanillo
I cup sugar
2 egg.
13, cup fiou,

3 teaspoons baking powder
$1 / 2$ teaspoon sali
1/4 cup milk.
1 cup chopped California walnuts
Blend shortening and vanilla. Gradually add sugar, creaming until light and fluffy. Add eggs one at a time, beating well after each addition. Sift together flour, baking powder, and salt. Add dry ingredients to shortening mixture alternately with milk. Add walnuts. Pour into greased 3 inch cupcake pans (or instead of greas-
ing, line with fluted paper linen . Bake at $400^{\circ}$ for 20 25 minute-
To freere Cexl cupakes thoroughly at remm temperature. Wrap in moisture vapor proof material. using drugstore wrap. Place in cartons in convenient number for serving label and frecz: To thaw Remove cupcakes from carton but leave wrapped. Place on cake rack, Iet stand at room temperature for about 2.5 min utes. Frosted cupcakes can be stored for 2 months, unfrosted cakes for 3-4 month. Uncooked froxings frever bea:

## BARBECUED MEAT BALLS IN FOIL

BARBECUE SAUCF.

## I large onion, sliced

2 tablespoons margarins
1 cup canned tomatoes
1 cup diced celer
$l$ cup ketchuf,
2 teaspons broun sugar
1/ teaspoon dry mustard

3 dashes Tabasco sauct
cup beef stock or 1 bouillon cube dissolved in I cup boiling water
th teaspoon pepper
Brown onion in margarine in heavy sauce pan. Add remaining ingredients: cover ; bring to boil. Simmer over low heat about $2 \%$ hours of until sauce is thick. Yield: Approximately 2 cups sauce

## MEAT BALL. .

1 pound round steah ground
1/2' pound pork tenderloin.
ground
1 teaspoon salt
1/8 teaspoon pepper
2 tablespoons flour
1/ cupmargarin.
3 eggs, beater
Combine ground beef, pork, eggs, satt, pepper, flour toss lightly together. Melt margarine in large fry pan. Shape meat into small balls. $3 / 4$ to 1 inch in diameter. Brown, a few at a time, in hot fat ; remove each ball as soon as it is browned well. Place each serving ( 10 meat balls per serving on a double-thick şuare of aluminum foil. Pour 2 tablespoons Barbecue Sauce over top of meat balls. Bring two edges of aluminum foil together over meat balls; make double fold; make double fold on each end. Bake 30 minutes at $400^{\circ} \mathrm{F}$. Yield: 6-7 servings. Meat balls may be prepared ahead of time ; packaged in foil ; refrigerated or frozen. If frozen, heat in oven at, $375^{\circ} \mathrm{F}$. until defrosted and warm

"Modesty," according to The West Bend (Wis.) News, "is when a man hides his light under a bushel, but if somebody doesn't notice pretty soon he begins to pound on the bushel.'

It is estimated. The St. James (Minn.) Courier reports, that by 1970 , teenagers will be spending up to $\$ 30$ billion each year. And you and I know where that $\$ 30$ billion is going to come from, don't we. With that kind of money involvit, maybe we should sell the world to the young people and let them pay us an allowance.

The Chronicle-Herald of Macon, Mo., defines fencing as: a lively discussion carried on by two human pincushions with use of exaggerated needles.

We always thought that it was walking the pasture fence with a hammer and a bucket of staples.
-
In the big cities, there are two kinds of pedestrians, says The Tipton (Iowa) Advertiser. They are the quick and the dead.

The Herald of Eas Moline, III., laments that modern cars and super highways are built for ever increasing speed, but the driver remains the same old model

It is rather frightening to think that the same model of man who had trouble with one horse, is now allowed to go out on the road with 400 of them

The Lima (Ohio) News reports the sailor who brought his girl to the minister so they could get married. When the sailor discovered that he only had $\$ 2$ of the customary $\$ 5$ fee, he said, "Just marry us as far as the $\$ 2$ goes."

The Wishek (N.D.) Star says, "The more hot arguments you win, the fewer warm friends you'll have."

The average enemy doesn't know what to do if you suddenly forgive him, advises the Algona (Iowa) Upper Des Moines.

## © GRASSROOTS GLEANINGS <br> by bull Shokes

The following information comes from The Ogden (lowa) Reporter: "There are now 170 different federal aid programs on the books, financed by more than 400 separate appropriations, and administered by 21 federal departments and agencies aided by 150 Washington bureaus, and more than 400 regional offices empowered to receive applications and disburse funds."

It is now possible to get federal aid for sneezing - or for not sneezing, almost.

The Jamestown (N.D.) Sun tells about the barber college student who did not graduate because he didn't get a high enough mark in public speaking.

The Devils Lake (N.D.) Morning Journal comments that if the law of gravity was submitted to the Supreme Court, there would be a split decision.

A roaring tireplace brings a family closer together, as the family members argue who is going out to get the next log, comments The Sibley (Iowa) Gazette.

The Custer County Chief of Broken Bow, Neb. told this one:

Teacher: How old would a person born in 1797 be today?

Pupil: Man or woman?

Forget home canning fallures


FRUIT-FRESH ${ }^{*}$ pheserves natural color and flaver of peaches, pears, appless and other fruits. Ends hit-or-miss canning results. Look for the red and white can at leeding food and drug counters. And wherever you buy Kerr jers.


We changed the name to protec the innocent

We changed our name from Nabisco Sugar Honey Graham Crackers to Honey Maid Graham Crackers so you'd have no trouble finding the grahams made with pure, golden honey and real graham flour. Honey Maid Graham Crackers are the very same light, wholesome and delicious Nabisco Sugar Honey Graham that you'veloved for solong. Isn't it easier to remember the name Honir Mup for the graham crackers made with pure honey?...By NAbisco.


Lock for this new package at your grocer's.


PDhilosophers have always maintained that you can tell the character of a country by the way its people think. Others feel that the surest way to tell a country's character is to examine the art it produces. Both are probably right, up to a point. But Gourmets have always insisted that the surest way to really know a country and its people is to study their eating habits. the food they eat, the way they cook it, and their attitude to foods and eating habits alien to them.
However that may be, the recipes we have chosen, are illustrative of true Jamaica cookery whose ingredients are readily available to our readers. Since fish is very important in the Jamaican diet, we have selected two fish recipes, a snack type dish called Sweet Potato Duckunoo, and a bread called Corn Pone. Jamaican Information Service aided on photos and copy.


LOBSTER LIGUANA
Meat and shells of 2 lobster tails
$1 / 2$ cup Soy Sauce
Dash of Tabasco sauce
2 tablespoons oil or melted butter
1 cup cooking sherry
Mix Soy Sauce, Sherry and Tabasco. Cut the lobster meat into pieces, marinate in the mixture for at least 1 hour. Drain and place on a flat baking tin. Brush with oil and grifl for 10 minutes, 3 inches from the flame, basting frequently with the marinade. Place the lobster meat in the shells. Baste generously with more of the marinade. Grill for a further 2 or 3 minutes. Serve at once in the shells.


## SPANISH SPRATS

1 dozen sprats (or any small fish smelt, perch, trout) 1 cup finely ground peanuts

## Salt

 Black pepper 1/4 cup milkCooking oil
Prepare fish as for ordinary frying. Season with salt and black pepper. Dip them in milk. Roll in ground peanuts, covering them thoroughly. Heat oil in heavy frying pan until smoking. Fry fish quickly, turning once, until they are golden brown. Ground almonds are also very good in this dish. Serves 6.

## SWEET POTATO DUCKUNOO

2 lbs . sweet potatoes 1/2 lb. brown sugar
$1 / 4 \mathrm{lb}$. flour 1/4 lb. raisins

3 tsp. grated nutmeg
1 tsp. vanilla
1/2 tsp. salt
11/2 cups unsweetened condensed milk
Peel, wash, and grate potatoes. Add flour to the potatoes and mix well. Add sugar and flavoring to milk, mixing well until dissolved. Pour liquid over grated potato mixture and combine. Drop by tablespoon on pieces of aluminum foil. Make parcels of each. Place in boiling water and boil briskly for $11 / 2$ hours. (Corn meal may be substituted for sweet potatoes.) Serves 12 .


CORN PONE
2 cups corn meal
$1 / 2$ cup flour
1/4 tsp. mixed spice
1 cup sugar
3 cups unsweetened condensed milk

1 tsp. salt
1 tsp. nutmeg
2 oz. raisins

Sift together flour and corn meal. Blend together sugar, salt, nutmeg, mixed spice and milk. Add to corn meal mixture, stirring until dissolved. Pour into greased baking tin. Coat raisins with a little flour, add to mixture. Dot with butter and bake for $11 / 2$ hours in moderate oven.


MINIMUM EFFICIENCYMAXIMUM INVESTMENT


This outstanding hog operation is located inthe heart of the area that gave birth to Wisconsin's feeder pig industry. Iowa, Illinois, Indiana and Minnesota hog farmers know just about where we mean.

But this operation not only produces feeders by the hundreds he also feeds them right up to market weight with facilities and ideas that rival those found anywhere.

Perhaps efficiency, sound principles and past experience is the key to the successful hog operation of Ramaco Farms near Manitowoc, Wisconsin by Elroy Waack.

Better than 1800 hogs are finished a year and a herd of 120 purebred Berkshire brood sows is maintained.
"We farrow the year round," says Waack, "except for a six week break starting the middle of November. This gives us a chance to make repairs, clean up and paint up, as well as to take a short vacation.

Along with the hogs, Waack produces some beef and has 160 acres in corn, 80 in oats and 100 in hay. He is assisted year-round by Carl Haese and in the summer by additional part-time help.
"We use some of the feed we produce in our beef operation and sell the rest," explains Waack. "We don't feel we can afford the time to process our own hog feed. It's more profitable for us to use quality controlled bulk commercial feed."

## 6-Acre Set-Up

Because the operation which consists of two farrowing houses, five brood sow pens and twelve growing and finishing units, is spread out over six acres, Waack feels his method of bulk handling feed is more economical than a completely automated feeding system. The money saved by volume buying bulk feed more than pays for the storage and handing units needed in his setup.

He uses one 20 -ton bulk tank for sow ration, a second for growing ration and a third for finishing ration. In addition, he has one 10 -ton tank for pre-starter feed and another for a medication free ration for use just before sending pigs to market.

The feed store keeps the bulk tanks full and all Waack has to do is fill his auger wagon or trailer with the proper feed and haul it the short distance to each operation.
"This is the first year we've gone through a complete cycle of feeding, starting with the sows before they've farrowed. We maintain a constant quality. The feed is the same


If it's a good idea and works well, you'll probably find it being used by Manager Elroy Waack. With this custom setup, he all but eliminates feeder competition that can only work hardships on animals. This way each animal stands in her own private stall - and eats in peace.


Carl Haese, year around employee at Ramaco Farms, walks in tront of the functional brood sow confinement setup. Each 40 foot wide pen contains two metal quonset buildings - adequate room for 20 sows per pen.
day in and day out. The practice has paid off already with a 11.9 average farrowed in the first 21 litters."

To make sure that each brood sow gets her proper ration of food without going to a complete confinement setup, Waack designed adjoining 20 -inch wide individual metal feeding stalls. These stalls are on an 18 -foot wide concrete feding platform which extends across the front of the brood sow pens. The stalls have open fronts to make filling easy and have roots to protect from snow and rain. The amount of hand fed ration which is delivered to each pen in the morning depends on the stage of gestation of the sows in that pen.

## Ideas Galore

Each of the five adjoining 40 -foot wide brood sow pens contains two 9 by 12 foot metal buildings set on a 12 -inch mound of hard packed ground limestone to keep the house dry. There is plenty of room for the 20 sows to exercise, which is just as important to good litters as diet and dry sleeping areas. The cost of the entire brood sow setup raf about $\$ 75$ per sow.
"About one week before farrowing, the sows are brought into one of our two 18 stall farrowing houses," says Waack. "Each house has a washing stall. We scrub down and disinfect each sow as it's brought in. The pens are also cleaned up thoroughly between farrowings."

The $41 / 2$ by 14 foot stalls are made of white oak which the hogs won't chew. Guard rails prevent sows from crushing babies. They also contain a three foot wide creep area, which is partitioned off at the front of each stall.
. These creep areas have thermastatically controlled heating pads below them. Dampness and, to a lesser extent coldness, are the worst enemies of newborn pigs. For the first three days after farrowing a heat lamp is used. Then the heating pads take over. Initially the temperature is set for 100 degrees. Every day it is lowered about a degree and a half until it is no longer needed. In cold weather the minimum setting is 55 degrees. This thermostat control (as compared to a continually burning heat lamp) cuts the electric bill enough to pay for the gas heater, which is set at 55 degrees and reduces dampness throughout the building.
Each stall has its own automatic watering unit. Waack hand feeds twice a day while sows are in the farrowing unit.


Only the little porkers can get in this part of the farrowing stall. Waack looks over part of a litter that looks like they've been eating well for a few weeks.

## Neck Shots

"One aspect of hog raising that should receive wider consideration," said Waack, "is the placement of iron shots. I put the shot in the neck about a half-inch from the ear, using a short needle about $\%$-inch long. Because the
head moves around, you still get good dissemination, yet you avoid the chance of staining and spoiling an expensive cut of meat."

The pigs are weaned at six weeks and moved to one of 13 adjoining finishing pens. Even in winter Waack has had no problem moving either sows or feeders from the heated build. ings to the outside.
The finishing pens, which will handle 300 pigs at a time, are designed for hog comfort as well as efficient feed handling and cleaning. Each unit has an 8 by 16 foot house at the rear of an 8 foot wide, 40 foot long concrete runway. These houses are constructed of tongue and grooved boards which extend below the floor to protect against rodents and wind. The front walls which face south are open. Board floors over the concrete in each house also add to hog comfort in cold weather. Drainage is accomplished by a $1 / 4$-inch per foot slope in the floors.
From the houses the runways slope southward and form a " $T$ " at the front of each lot. On one side of the " T " the 1 -ton self feeders are located and on the other side the self waterers. These waterers are the recirculating
type which allow liquid supplements and medicines to be added. The water is pumped from a central tank to the individual pens.
"Both feeders and waterers are raised on a 4 -inch concrete slab," says Waack. "They waste less feed and their water stays cleaner this way."

## Light Chores

A concrete driveway runs along the front of the pens to make filling the self feeders and cleaning the pens easier. A minimum amount of care is required with this setup. The only daily work is an inspection of the hogs. The feeders hold a 4 to 7 day supply of ration and it takes little time to fill them. The pens are cleaned weekly, a job that takes less than an hour.

Each of these units, which sends 210 to 225 pound pigs to market in about five months. cost Waack about $\$ 900$ to have built.

Everything considered, the well planned system Waack has developed has proved to be an economical balance of maximum convenience, health and litter size with minimum labor and investment.

## Have you counted the bales you tie?



Farmer Glenn, Fritz, of Lennox, South Dakota, is one of many farmers who report tying extra balea of hay per bele of Eastmen Baler Twine. That's "Scoops" going along for the ride. He's Eestman's expert on twine Look for him at farm ehowe

With EASTMAN Baler Twine, farmers report tying many extra bales of hay after switching from natural fiber twines. There's no doubt-you always get more than 9.000 feet of uniform twine, bale after bale. And there are no thick or thin sections to break or foul baler knotters. Means every foot of Eastman twine is usable.

Added advantages: ideal for outdoor hay stor age; resistant to rot, insects, and weather; tough yet soft and flexible; has outstanding knot strength. Eastman Baler Twine is produced in the U. S. A., always available.
Look for the twine with the FARM JOURNAL Family Test Group Seal on the distinctive yellow-
and-black label-EASTMAN Baler Twine. It's the original and best-selling black plastic twine.

If your dealer doesn't have it in stock, write:

## Eastman Baler Twine

EASTMAN CHEMICAL PRODUCTS, INC Kingsport, Tennessee 37662
Subsidiary of Eastman Kodak Co.



If you like country music...this is your lucky day


