

# FTO RIDA GROVIER



NOVEMBER, 1942

Price 10c



## When Harvest Is In

**K**NOWING THAT the first 100 percent American holiday originated as an agricultural festival should be source of real pride to all farm people. It takes but the slightest jog of memory to recall the circumstances of the first Thanksgiving — when Pilgrim fathers invited their Indian friends to share with them a day of games, feasting, and thanks to the Almighty for their first plentiful crop from a new and fertile land.

The abundant harvest, which in itself is America and the ideals upon which it was founded, is chosen for our cover design this month because food has assumed a place of importance in our country's history. Farmers of America have been impressed repeatedly that only as a result of their effort "Food will win the war and write the peace."

Although they have met with increasing production difficulties, Florida farmers have carried on through

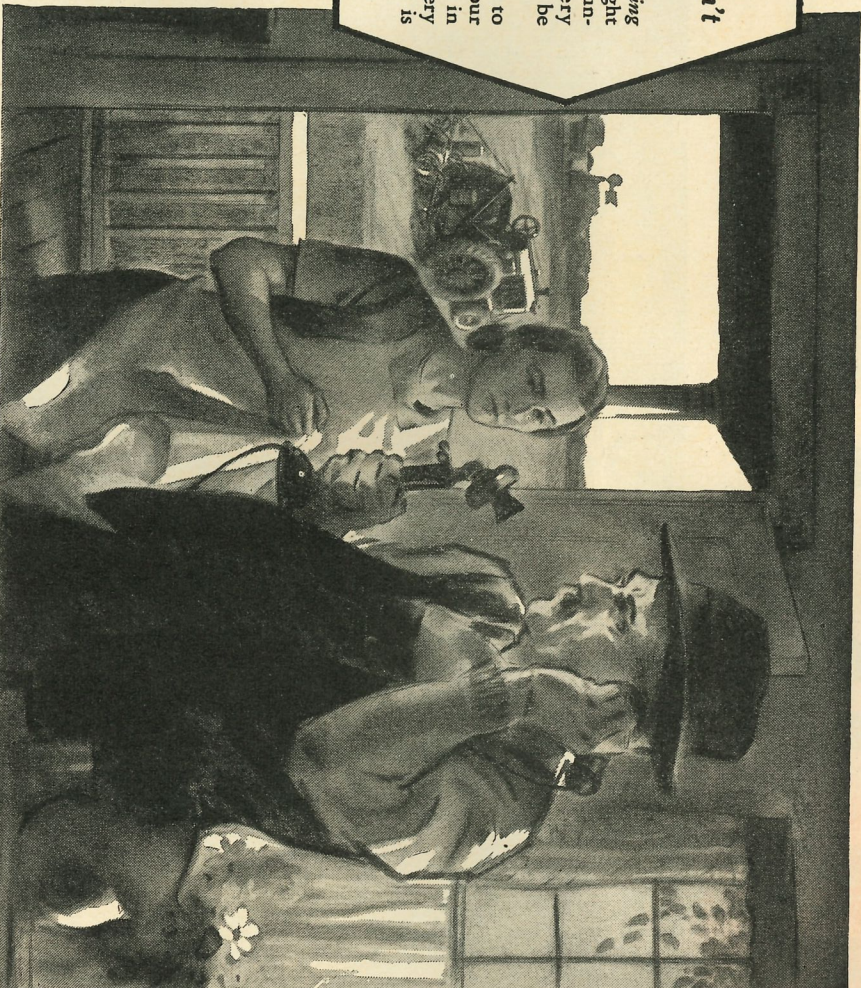
one major harvest period since Pearl Harbor and are now beginning a second and more important. Florida's fall and winter fruit and vegetable crops are its most essential because in peacetime they have always supplied most of the fresh food for America's winter market basket; and this fall's crops that have already started to move are fulfilling not only the regular mission but are supplying health and strength for American soldier and sailor mess kits all over the globe.

Our harvest cover photograph is re-

**"Oh Tom, if you'd only fixed it last fall we wouldn't be in this fix now!"**

Next spring, when every working machine will be worth its weight in gold, DON'T be caught unprepared. This winter every farm equipment dealer will be swamped with service work.

Pledge your working tools to Victory by signing up with our implement dealer now. Get in line — to make sure that every machine and tool you have is ready for its job in 1943.



**Stick to  
Your FARM  
EQUIPMENT  
Dealer**

**REPAIR NOW FOR A YEAR  
THAT WILL BE TOUGH!**

**N**O MAN can kid himself about the new year that is coming up. It will be a hard year — tough and dangerous for the Armed Forces — tough to work out here at home.

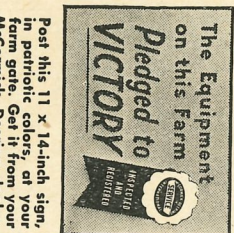
Every farmer wants to make good in a big-production year for Agriculture. His own livelihood demands it, and the life of the nation is at stake. He knows that manpower will be short beyond all past experience. He knows that new machines will be very scarce and hard to get.

What can he do to prepare? *What can YOU do?* That's what counts, the nation over!

The most practical thing that you can do is to put every piece of your equipment in shape for

its maximum use when the time comes. Go over your machines NOW, while all your needs are fresh in mind. List the worn parts; itemize the work needed; check up on all service weaknesses in your tractor, machines, and tools; put workable, discarded implements back on the job. Dedicate your equipment — Pledged to Victory!

The first step to take is to Sign Up with your experienced FARM EQUIPMENT Dealer. He is fully qualified to



Post this 11 x 14-inch sign, in patriotic colors, at your farm gate. Get it from your McCormick-Deering dealer.

put the best possible performance back on your fields. He knows each operation and adjustment, he has the tools and the expert knowledge. He will have the parts if you give him time... Talk over

your needs with him. Get in line on his order books — so that you can count on getting the parts and be certain that all repair work is done when the season opens.

It will be the heaviest farm service winter in history. Thousands of forehanded farmers are already beating paths to the service shops of the men who know how. They are easing their minds on the prime essential to next year's operations.

The least, and the first, thing you can do is to consult your FARM EQUIPMENT Dealer. His job is Service for the duration, and first-come first-served!

Write the address below for the practical booklet "Your Farm Equipment — Take Care of It and Make It Do!"

**INTERNATIONAL HARVESTER COMPANY**  
180 North Michigan Avenue, Chicago, Illinois

printed by special permission from *The Woman's Home Companion*. With characteristic completeness of service, which has made the publication exactly what its name implies to American home-makers in city and country for sixty-nine years, products of the harvest shown were worked into marketing, menu, and recipe features assisting the housewife in her increasingly important job of feeding America for fitness. This practical lesson in nutrition lends full authority to the statement, "On a foundation of good food we can build almost anything," made by Henry A. Wallace, vice-president of the United States.

## Vitamin Value Study

**S**OME VARIETIES of fruits and vegetables are richer in vitamins than others. Some part of an individual fruit or vegetable may be a better source of a given vitamin than another part. The department of agriculture says that research by the many scientific workers engaged in vitamin studies shows, for example that the peel of an apple has more vitamin C than the flesh, the rosy or "sunny side" more vitamin C than the "shady side."

The vitamin A content of butter varies with the breed of the cow, with what the cow eats, whether she is stalled or on pasture, and with the length of time after calving when butter is made. Vitamin C values of citrus fruits depend on the variety, time of harvest, even on the location of the tree in the orchard and the fruit on the tree — on an outside or inside branch.

Although the ordinary buyer has no way of knowing the production conditions for either oranges or butter that make differences in vitamin content, for special purposes it might easily prove practical to grow food under controlled conditions that would assure high vitamin content.

Methods of food preparation conserve or destroy vitamins. For example, both fresh and cured pork supply vitamin B<sub>1</sub> and riboflavin, but braised or fried loin chops would supply more than roast loin of pork.

**Florida  
Grower**

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**INTERNATIONAL HARVESTER**





## The CHIMNEY CORNER

### RATIONING

THE AVERAGE American is just naturally opposed to rationing of food, clothing, fuel, or anything else that he has been accustomed to buying as he pleases. The freedom under which we have lived and the abundance of almost everything that we have enjoyed have led us to feel that we should be permitted to go ahead regardless and do as we please.

However, war conditions have compelled us to change some of our ways. Less sugar, less rubber, less spices, less tea and coffee are compelling us to go on lighter rations and supplies. In order that the supply may go to the most people possible it has been found necessary to permit purchases of limited amounts of numerous commodities.

The other morning I noted lines of people standing in front of a grocery store. They were waiting to get their coffee. That evening Lady C. told me that she had gone to get the one pound of coffee that each was permitted to buy, but that she noted several couples who separated when they arrived, each falling in line and each getting a pound of coffee. That is the type of sportsmanship (or absolute lack of it) that compels rationing in this land of the free.

The folks who refuse to play fair and who insist that, through slyness and deception, they must get theirs, are largely responsible for whatever portion of democratic living we may be losing. They are also the ones who yell the loudest when deprived of what they chimp about as their rights.

### VISION

WITHOUT vision there can be no planned progress. Each age of man has inclined to the belief that it had accomplished about all there was to know or to do. When I was in college I was taught that there were 68 chemical elements, and the inference was that there would be no more. Today there are 93—or at least there is a place for the 93rd.

Some years ago a great chemist came to America to deliver a course of lectures in Chicago. As the story goes, he received a call from a young newspaper reporter. At the time the chemist was playing a set of tennis. The reporter asked him if there was any great amount of progress yet to be made by chemistry. The scientist gazed at the young man, then batted a tennis ball out into the water of the lake.

"Now," he said, "bring me the ball and I will answer your question."

Taking the wet ball in his hand he declared that the progress yet to be made by chemistry, as compared with what had already been made, was closely comparable to the amount of water in Lake Michigan as compared with that clinging to the tennis ball!

### PREPARATION

IN THE gallery of axioms there are some whose truth or wisdom few

sensible people will challenge: "In time of peace prepare for war"; "Trust in God and keep your powder dry"; and many others which speak the good sense of looking ahead and getting ready for tough going. We of America may well look back a little and see how things might now be different had so many not come to doubt the value of such advice.

I have been impressed with a statement recently made to the stockholders of one of the great steel companies: "It's a good thing we spent \$600,000,000 in the hard depression years." It recites how, back in the tough depression years of the '30's, the company decided to spend that great amount of money putting its plants in tip-top condition and adding further plant equipment of the most modern type. This meant no dividends to stockholders and it meant adding to heavy net losses. But the management had faith in the future. It believed that active business would be restored, as it always had been in the past. As a result war production is away ahead of where it would otherwise have been. Preparing for eventualities is just good sense.

### CRAZY?

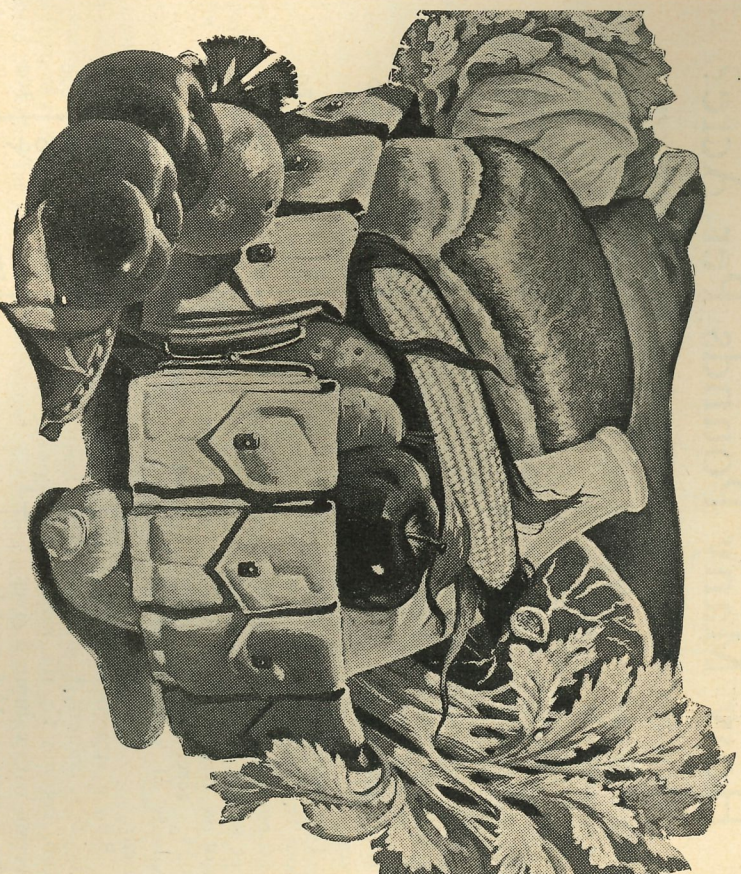
IT IS RATHER hard to define the term, but most folks regard as crazy anyone who does things in a way quite out of the ordinary or who conducts himself differently from what is customary.

Jules Verne was thought to be either crazy or insanely imaginative when he wrote his story of traveling under the sea and his other wild tale of going around the world in eighty days. Would he be so regarded today? The Wright brothers were considered by most of their neighbors to be "a bit tetched" when they began monkeying with heavier-than-air flying machines. In a short generation their device has become a great factor in world achievement.

Research, on which today's progress so largely rests, demands that new and untried methods be put to the test. In his recent address before the American Chemical society, Dr. Charles M. A. Stine tells of a card that hangs behind the desk of the director of research of one of the great American oil companies. It reads:

YOU DON'T HAVE TO BE CRAZY  
TO WORK HERE  
BUT IT SURELY HELPS!

Out of a collection of wild ideas something good and useful can usually be gleaned or developed. So let your fancy roam. Then, when you think you have hatched some great idea submit it to a friend and have him help you to refine it or possibly turn it around so that it will work. The principal thing is the idea. Getting it to work is the business of minds of training and experience.



## TWICE AS MUCH *goes under the* FIGHTER'S BELT

AS FAR as the farmer is concerned, a man in uniform is a far better customer than a man in "civvies."

The soldier eats, for example, more than twice as much meat as the average for folks at home. The figures are: 153 pounds of meat a year for the average civilian—365 pounds for the fighting man.

It's almost the same with fruits and vegetables. The folks at home average about 500 pounds. But the man in uniform accounts for over 800 pounds per man.

Moving these foodstuffs quickly and properly is another of the railroads' wartime responsibilities—for food is an important part of the million and a quarter tons of freight the railroads move a mile every minute of the day and night.

It accounts for many of the cars in the loaded freight trains the railroads are sending off at five-second intervals.

To carry all the materials the railroads are asked to handle cars cannot be allowed to stand idle.

And you can help to keep them moving. Just remember this: load them as soon as they arrive—and load them to the limit.

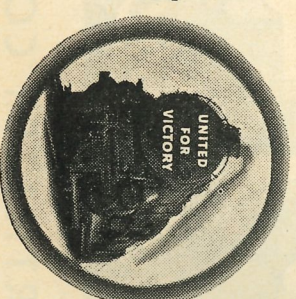
Then it will be up to the railroads to speed them on their way—to get the double ration under the fighters' belts—and to get the usual food supplies to the folks at home.

ASSOCIATION OF

AMERICAN

RAILROADS

WASHINGTON, D. C.



06.13.9



## How Many Pounds Per Acre?

*Handy Chart Computes Weight of Seed or Fertilizer*

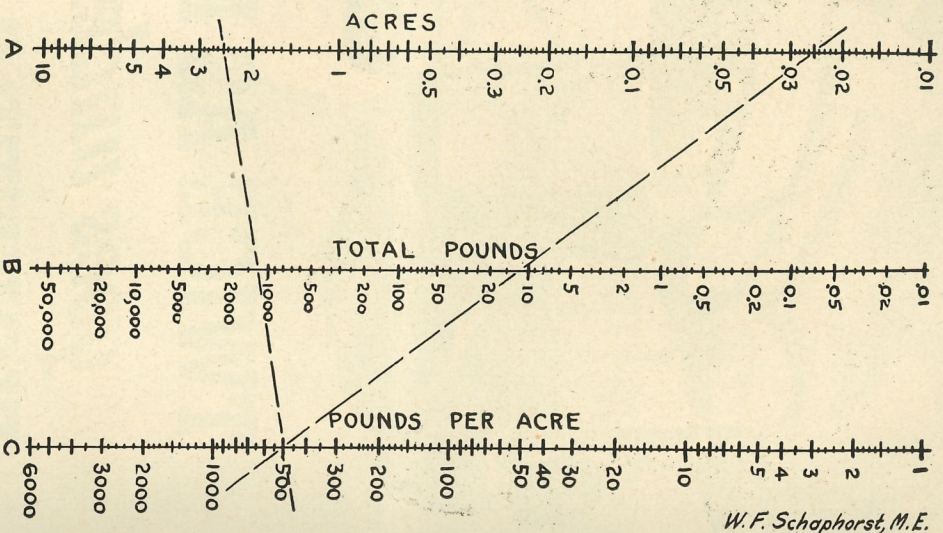
EVERY farmer frequently has occasion to compute "pounds per acre" problems. This chart will be a great help in making such computations, giving the total number of pounds of anything to be used on any plot of ground without any "longhand figuring whatever."

For example, let us suppose that you want to sow 500 pounds of seed per acre. Let us also suppose that the plot is very small — only .025 acre. How many pounds of seed should be used?

Run a straight line thru the .025, column A, and the 500, column C; the intersection with column B gives the answer as 12.5 pounds. One of the dotted lines across the chart shows how it is done.

The other dotted line across the chart shows that if there are 2.5 acres, and if you are told to sow 500 pounds per acre, the answer is 1250 pounds of seed.

Range of the chart is from .01 acre to 10 acres, and one pound per acre to 6000 pounds per acre. However, by keeping tab on the ciphers this chart is easily



500 pounds will be required; 250 acres, 125,000 pounds, etc. With the aid of this chart you will be able to do problems quickly that might produce headaches and consume much time when performed by the old longhand method.

## Planes Carry U.S. Seed To Russian Scientists

NEW VARIETIES of disease-resistant seeds, contributed by American agricultural stations, have arrived in Moscow by plane. The seeds arrival in Moscow was announced by Edward C. Carter, Russian War Relief president, at the organization's national headquarters, 11 East 35th Street, New York City.

The American seed varieties are expected to help Russia to maintain her agricultural yield at a level compensating for the loss of nearly a quarter of her sown area. Russia's two leading agricultural scientists, who will study adaptation of the American seeds to Russian conditions, are now devoting all their time to instructing farmers in ways of increasing the yield, according to reports. They are Trofim Lysenko, who evolved the theory of vernalization—subjecting seeds to indoor temperature before planting, thus causing them to sprout two or three days sooner and give a higher yield—and Nikolai I. Vavilov, head of the All-Union Institute of Plant Industry, Moscow and Leningrad. These men are known as Russia's present-day Burbanks, devoting their efforts in war-time to increasing

ing Russia's food supply through the spread of scientific farming.

Among the pedigreed disease resistant, experimental seed sent from the United States are the familiar grain and vegetables of Russia—wheat, oats, barley, tomatoes, carrots, beets, cucumbers, cabbage and corn—and a few vegetables hitherto little cultivated there—spinach, collards, celery, peas, squash and eggplant. Universities and agricultural experimental stations throughout the United States and Canada contributed the new seed varieties.

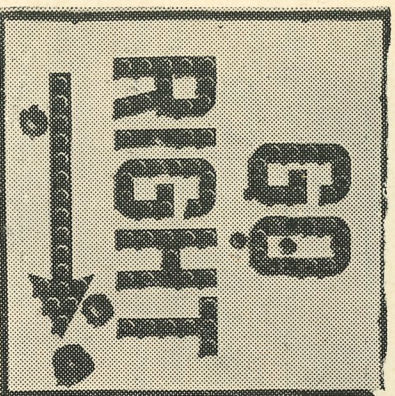
## "TRENCH-WAREFARE" ON FARMS

Many farmers are engaging in "trench warfare" to defeat the Axis. They are building trench silos to store the feed for greater production of dairy product, beef, and mutton.

The farmers say they have two special reasons for using trench silos. First, a feed reserve for livestock is better than money in the bank, because money will not buy feed when there isn't any. Second, trench silos are inexpensive, do not call for critical materials.

Many small operators, the department of agriculture reports, have received loans from the Farm Security Administration for building silos. In West Texas and New Mexico, particularly, extension agents, FSA supervisors, county commissioners and farm leaders have cooperated to make available road machinery for digging trench silos, community by community.

Conservation methods help achieve war production goals.



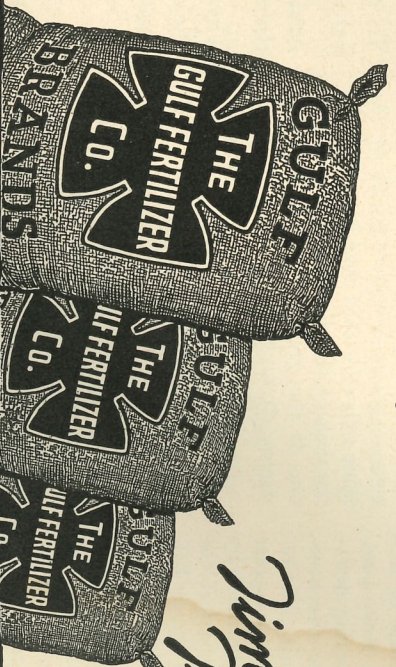
## USE THE TOOLS THE RIGHT WAY!

• In a sense, the national fertilizer conservation order restricting grades available to Florida growers, places in your hands a more limited list of "tools" you can use to produce the crops vitally needed in our war program. This is a time when experience counts more than ever. The GULF

Field Man in your section is well schooled in the use of the "tools" of crop production. Through him our complete cooperation is offered to every user of GULF Brands of Friendly Fertilizers, to make sure that you get the most out of every ton you buy.

*The  
in the  
at the*  
**RIGHT Plant Foods  
RIGHT amounts  
RIGHT time!**

# GULF



*Time  
Tested!*

# BRANDS of 'Friendly' FERTILIZERS

The GULF FERTILIZER COMPANY • Tampa and Port Everglades, Florida



# Ten-to-One—Dehydration Does It

*How to Put American Food Where It Is Needed  
When It Is Needed, Regardless of Submarines*

By NEILL RHODES

Assistant Commissioner, Florida State Marketing Bureau

dried, and four pounds of raw, lean meat to make one pound dehydrated.

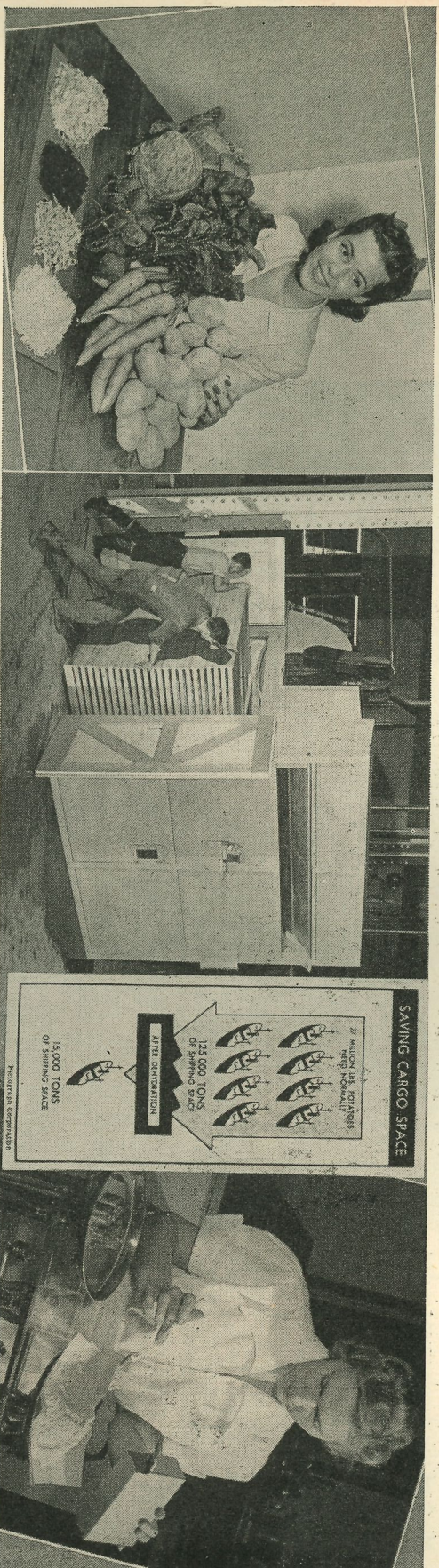
The yield of most vegetables, dried from the fresh unprepared product, is 4 to 14 per cent—though potatoes run from 17 to 21 per cent. The yield of most dehydrated fruits and berries averages about 15 per cent of the fresh, unprepared products. The juice of twenty-five cases oranges is reduced to one small case of concentrates. One part of concentrated Florida orange juice requires ten parts of water for reconstitution.

In describing dried products, dried, sun-dried, evaporated, and dehydrated are the terms generally used. "Dried" indicates removing the water content by any means. "Sun-dried" means drying without artificial heat. "Evaporation" involves using artificial heat. "Dehydration" involves the mechanical circulation of artificial heat. It is obvious therefore that temperature, humidity, and the circulation of

land completely nourished.

Public interest is raging over the possibility and better prospects of building air fleets of 50, 70, 125-ton or even larger air freighters. Aeronautical and transportation experts believe one plane can make almost ten round-trips to Britain and more than twenty to India in the time required by one freighter in one round-trip convoy. So far we have not tried large-scale air transport of food because of lack of enough air freighters; but dehydration has already made air transport of food products practical in military operations of both the United Nations and the Axis.

The only superiority I am willing to concede the square-head, kraut-eating, goose-stepping, self-styled "true-Aryan" Nazis over the principal Allied Nations is that of perfecting into large practical use ideas or inventions created by American or non-German brains. The submarine, the plane, the tank, parajumping troops, even battle strategy, to mention a few, all copied and improved upon—but none were originally forged from the furnace of intellect by Germans. Air freight originated in the United States about 1910, but the German government completed 120 dehydration factories for troops in Africa and on Asiatic fronts, maybe going back to the North American Indians, or perhaps to the Egyptians, for the original creative idea. The British without ade-



Fresh vegetables become powder or chips in cabinet dehydrators and yield not only vegetable soup in a box but allow one ship to do the work of nine.

air must in dehydration be controlled.

A large variety of dried fruits and vegetables has for some time been produced in the United States, such as peas and beans, raisins, prunes, apricots, apples, peaches, pears, etc. Drying, much of it done on the farm, was largely for the purpose of preserving the product.

Most of us have in boyhood many times covered barn roofs and hay sheds with various fruits and other farm products for sun drying—simply removing the water content. Fundamentally, nothing is so very new; processes only change to modernize and better adapt for present and future use the basic ideas exemplified by nature, in countless instances, for many centuries. The North American Indians and even more primitive peoples used drying mostly to preserve products—"jerky" beef, dried corn, and other dried vegetables. Drying foods is an old process known to the ancient Egyptians. In the Civil War evaporated vegetables were served the Union armies, mainly to prevent and cure scurvy. The British army used dried vegetables in the Boer war, and several barrels stored were used some 20 years later in the last World war.

Actually most of our food consists of water. Some vegetables contain more than 90 per cent water; eggs and meat are three-fourths water. Many dry-apparing foods contain 10 per cent or more of moisture. Generally speaking it requires about ten pounds of fresh vegetables to make one of dehydrated, eleven pounds of liquid milk to make one pound of dried skin, three dozen fresh shell eggs to make one pound

cans, a bit of solid carbon dioxide is dropped in and the lids sealed with shellac. Other instances of weight reduction by modern dehydration are: Cabbage ratio 9 to 1; beets 13 to 1; potatoes 7 to 1—an average saving of 90 per cent in shipping space.

It must be plain to everyone that dehydrated foods have tremendous wartime significance when it is known that dehydrated products, containers and all, take up an average of one-fourth the space of the nondehydrated product and weigh an average of only one-fourth or fifth as much. Saving is accomplished in shipping space, transportation charges and in much of the tin or other material normally required for packaging. The army will save in the elimination of excess water from potatoes alone the shipping space of two large freighters. One ship can transport as much food value in dehydrated food products as nine ships could carry of these commodities in fresh, unprepared form.

Particularly in wartime the use of air fleets to move the food products to our expeditionary forces and our allies quickly is an integral part; and plans for prompt, safe, space-saving food transportation by air express should not be divorced from consideration of dehydration projects at this time. Substituting dehydrated foods for the ordinary basic foodstuffs, a fleet of 30 B-19 planes could carry across to Britain for instance the equivalent of 27,000,000 pounds of potatoes in 10 weeks, relieving or replacing eight sea freighters. One noted authority has estimated that 100 planes carrying daily cargoes of dehydrated foods, might keep Eng-

quate dehydration had difficulty in supplying food to troops in Tobruk, Burma, and elsewhere, and found when canned milk and beef were dropped by planes the packages burst on hitting the ground.

In Philadelphia a successful four-course luncheon of dehydrated foods was served to 25 guests. Total weight of the food served was seven pounds, to which was added forty pounds of water, exclusive of dehydrated coffee. And the meal of powders, flakes, and chips was declared nourishing, appetizing, even delicious. This indicates that domestic usage of dehydrated foods may become much more popular before and after the war ends.

Only some 6,000,000 pounds of dried vegetables were produced by the whole United States in 1940. In 1941, however, the volume rose to about 15,000,000 pounds; and in 1942 higher levels will be reached. Other fields than fruits and vegetables are outstanding in the dehydrated-food business—for instance egg-drying. There are eighty or more drying plants now operating in this country, having an annual capacity of 285,000,000 pounds, compared to eighteen plants in 1940 with a normal capacity of 10,000,000 pounds.

Lend-Lease purchases for 1942 probably will total 200,000,000 pounds of dried eggs. Milk is another important product in this field. Evaporated or condensed milk is a step in the direction of space-saving, but one ship will carry as much food value in powdered milk as will four in evaporated milk. The 1942 production goal of dry skim milk for human con-

(Continued on Page 9)



# Florida Cattle Industry Strides Ahead

FLORIDA CATTLEMEN are reaping the benefits of having worked with a safe and sound plan of livestock development. Theirs is not a miss or hit system, but a long time operation that nets results. Sensational and "get rich quick" schemes have no place in a sound livestock industry. Such schemes happen in trade and traffic manipulations and leave a rather unhealthy reaction. Careful and sound planning, hard work, understanding and observing the principles of breeding, selection, feeding, herd management, disease and parasite control with an eye to the market demands usually pay dividends in the cattle business.

## Steady Improvement Leads from Near-Worthless Scrubs to Purebred Herds and Beef Steers Grading "Prime"

By WALTER J. SHEELY  
Excursion Animal Husbandman

While it is true that cattlemen are enjoying the best prices received in twenty years due to war demands, it is a fact the improvement in the quality and the grade of Florida cattle makes it possible for our people to cash in on this demand.

Development in North and West Florida during the last fifteen years illustrates the point. That period has marked passage of cattle business in this area from small, inferior grade, tick-infested cattle discriminated against on the open market, to large herds today of purebred Herefords in Santa Rosa, Walton, Holmes, Jackson, Calhoun, Gadsden, Leon, Hamilton, and Columbia counties.

under the control of the owner. This fencing and controlling cattle to a certain area made possible improvement both of cattle and the range. This brought about shipping in and using purebred bulls, selecting the best breeding cows, and plans for securing a maximum calf crop. Getting the maximum calf crop called for better grazing, supplying of mineral deficiencies, and getting more beef per acre.

Found also are a few herds of Shorthorns, Angus, and one of Devon.

For years Bright Leaf tobacco growers have fed any grade of cattle they could secure, working only towards production of manure for tobacco growing. This wasteful way has given over to a studied cattle feeding business linked with tobacco production. Every effort is made now to feed economically of balanced rations to secure maximum gain of finished cattle and to insure profits on the operation. These men are some of the best feeders and finishers of cattle in the South and are good judges of feeder cattle.

During the last few years many thousands of acres of native land has been cleared of weeds, bushes, and briars and planted to grass. Many of these acres have received special treatment to produce more grass. Pasture improvement means pasture maintenance. Mowing machines and weed cutters come into their own. This year there has been an increased number of acres of pasture cleared of weeds, bushes, and briars which means more beef per acre, a better calf crop, and heavier and better quality calves at weaning time. Recently on a trip south, I saw a big tractor mowing machine cutting off weeds off of a good pasture that three years ago was mainly palmettes and bushes. Just across the road from this mowing machine, land was being prepared to put in more grass to produce a heavier tonnage of beef per acre or per unit.

Much of this development is due to educational work of the Agricultural Extension service through its county agents; demonstrations in culling, selecting, and developing breeding stock; and proving the fact that size and quality of the annual calf crop determines income from a beef herd. Local shows and field tours to various progressive ranches showed further the benefits of grade over scrub cattle and finally resulted in sending good, high-grade calves and yearlings to market at a younger age, greater weight, and bringing a higher price that convinced livestock men in West Florida that the business in their area would return income in proportion to the quality of cattle and the amount of feed and pasture available.



"Behind" story of change from scrub to purebred herds (upper left) is growing practice of finishing, increased interest in stock shows, control of tick and screw worm, and better stock on better grass.



A "Purebred parade," a tour of interested people seeing the purebred cattle on Florida farms, was organized last year and began in Jackson county and visited many purebred herds in the state. Some of the herds visited on this tour are best proof of Florida's advancement in the cattle business.

One of the largest herds of Polled Herefords in the Southeast is in Calhoun county. Founded in the fall of 1931 the herd now produces purebred breeding stock to commercial herds throughout our state and Southern Alabama.

Of special interest is the North Florida experiment station's constructive breeding work with Angus for improving native cattle, producing feeder cattle, and finishing cattle for market. Such work has helped numerous North Florida cattlemen to produce steers that finished out as "prime." Fat steers from one Gadsden County herd competed in the show ring and on the sale block with steers from Texas, Mississippi, Alabama, and Missouri and were judged *biggest quality steers in the show and sale at Moultrie*. An Angus herd in Gadsden county is producing and finishing out high quality beef animals where a decade ago production of high quality cattle was not possible due to too much common blood in foundation herds.

Importance of livestock development in North and West Florida is further shown by establishment of local livestock markets. Here both hogs and cattle are sold regularly by weight and receive market prices. A few years ago cattle had to be shipped or hauled long distances or sold to local buyers who

it was caused and brought about by the things mentioned above. Not so many years ago there was little incentive to improve the quality of the animals, put in fences, and develop pastures. Today Florida cattle have access to local markets within the state, to the Southeastern markets, to the West, and to the Northern markets. On a recent trip to three of the main markets of the state, we found buyers within the state, Southeastern packers and buyers who make shipments to the Eastern markets and ship stocker and feeder cattle to nine different states, taking Florida cattle and calves.

A few years ago when the screwworm first appeared in Florida, cattlemen were at a loss as to what to do. The Extension service in cooperation with the State Cattlemen's association and the United States government put on an educational campaign to control this pest, resulting in saving many thousands of cattle and calves. Today all cattlemen know how to handle screwworm cases.

Due to war conditions, lend lease, armed forces, and civilian demands for beef, the United States government last fall called on the Florida cattle industry to produce around 65,000,000 pounds of beef in 1942. In making this request, it was set out that this was a marketing plan rather than an increased production in numbers. Immediately on this demand the Extension service appointed a goal committee of county agents to cooperate in an educational campaign with the cattlemen of the state and AAA reference to this government request for beef.

A recent report indicates that Florida cattlemen will meet and possibly exceed the goal requested by the government. Thus it will be seen that the cattlemen are serving their nation in this production of meat for aiding health and helping morale among civilians as well as the armed forces. Florida cattlemen have accepted their assignment and will deliver this meat to the market.



# Let Your Oysters Grow in the Back Yard

*"Ain't No Use t' Go t' Sea fer Wbut C'n Be Growned t' Per-fecshub in th' Garden," Declares Uncle Lem*

By JOHN D. HODGE

ROY SIMMONS and Uncle Lem watched Pelican struggling with the stove-pipe to the old pot-bellied stove heater.

"You look sort of shaky this mornin'," grinned the salesman. "Out on a party last night?"

"Pahy!" groused Pelican, glancing down from the step-ladder. "De onliest pahy Ah's doin' dis an' de wuk party! All de day long Ah's doin' dis an' dat Wukin' in de fiel, in de bahm, in de house, in de sto' Dog mah hide iffen . . ."

"An' everlastin'ly workin' yore mouth!" thundered Uncle Lem. "Put thet there pipe inter th' chimbley hole nigger, an' be done with it!"

"Ah's tryin' Mist Saunners, Ah's jes' a-tryin'!" answered Pelican meekly. Turning around on the step-ladder he lost his balance, and with a wild yell, threw the stovepipe over his head, directly at the old merchant.

"Ah! swans t' Goshen!" gasped Pelican trying to make the best of a bad situation. "Ah do *de-clare!* Mah dex-troisty o' han' ain't workin' so good t'-day. Yo's black as Ah is Mist Saunners, c'd be we-uns mought pass it off fer cousins! Dat soot . . .!"

"You danged in-fernal idjiti!" roared the old storekeeper grasping a broom and advancing on Pelican, soot shaking from him at every step. "I've a mind t' be rid uv you, once an' fer all!"

"Mis Saunners! Mis Saunners!" howled Pelican fearfully, dashing from the store, Uncle Lem in hot pursuit, while Roy Simmons lay on a pile of feed sacks and weakly gasped, "C-c-c-cousin—C-c-cousin! Oh Mama!"

With peace restored, Uncle Lem sat on the edge of the store porch, chewing vigorously on his plug tobacco, and pointing proudly to his half acre garden.

"*Mought* be sum as good," he declared, "but aint' none no *better*. Lotsa folks got a patch uv ever'day vegetables, but I like t' grow th' onusual sorts too."

"What do you mean by unusual sorts?" urged Roy Simmons. "Are you putting in something special?"

"In a way uv speakin'," chuckled Uncle Lem. Going into the store he returned with something which he dropped into the salesman's hand.

"Are these seeds?" exclaimed Roy Simmons. "Why they look like little slivers of wood!"

"What in the world are they?"

"Them," responded Uncle Lem, well pleased with Roy's curiosity, "re salsify seeds. Me an' Pelican's fingerin' t' put out a patch this fall."

"Well, from the looks of the seeds it *must* be an unusual vegetable," said Roy Simmons. "Tell me about it."

"Dat bees de strahin' o' whut Ah's got t' be de finishin' o' wid de hoe!" mumbled Pelican from a safe position deep in the store.

"Well, t' begin with," said the old merchant, accurately spraying a fly with a copious ejection of tobacco juice, "this here salsify t' be growned plum' proper an' right, calls fer a heavy manurin' of soil th' spring previous t' plantin', then in th' fall, careful an' extry deep soil preparation."

"And what type of soil?" asked the salesman.

"A rich, deep, sandy loam," replied Uncle Lem. "Garden rows 're made 'bout 18 inch apart, seed 're dropped 'bout 3 t' th' inch, an' covered half inch deep. One ounce uv seed 'll sow 'round 100 foot uv row."

"Sounds ordinary enough so far," complained Roy Simmons, "except perhaps putting on the manure so far ahead of plantin'."

"Th' knowin' 'how cums frum 'speriance!' chuckled Uncle Lem. "Th' use uv coase, rough, or fresh manure re-sults in woody, prongy, an' rough roots."

"You mean that after manure has been in the ground for several months it's better fertilizer than w'hen newly applied?" asked the traveling man.

"Uv coase!" declared Uncle Lem. "They's jest

'bout th' same diff'rence t' th' plant as fer you t' eat the same food, uncooked an' cooked."

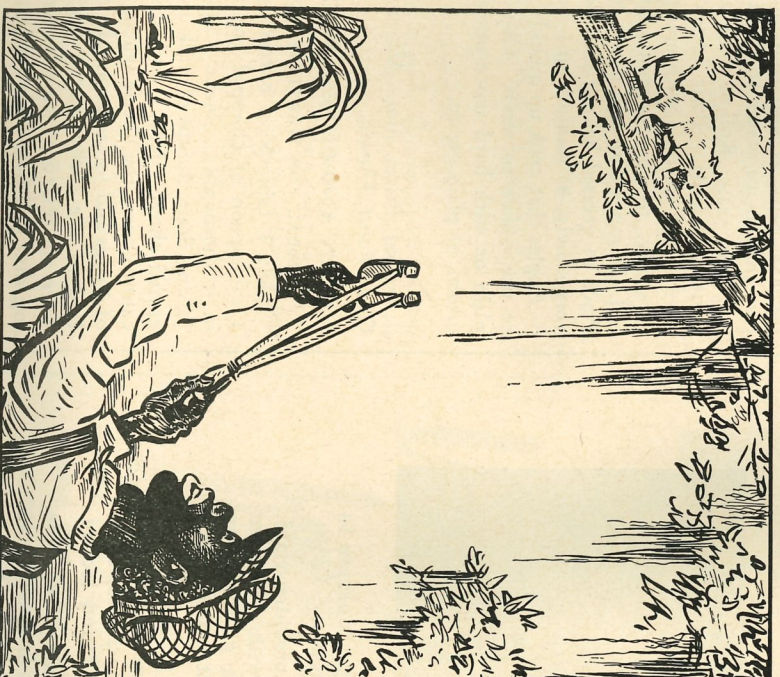
"Oh!" said Roy Simmons. "I suppose this is a cold weather plant?"

"Takes 'bout th' same season as cabbage, onions, parsnips, an' sech," replied Uncle Lem. "She takes a right smart long growin' season t' mature."

"Is manure the only fertilizer required?" Roy Simmons wanted to know.

Getting rid of his chewing tobacco, Uncle Lem produce his well smoked corn-cob and a supply of his home grown leaf. Firing his pipe he pulled contentedly for a minute or so.

"Sinct th' veg'table oyster takes such a long-growin' season," he puffed, "a leetle commercial fertiliz', 'bout a 5-7-5, 'll sho im-prove th' quality, in-crase th' yield, an' make bigger roots. Th' fertiliz' sh'ud be put on in three-four applications t' keep plenty uv sumthin' t' eat ready fer th' crop durin' th' en-tire growin' season."



Pelican does a little job of "advance scouting."

"What did you say?" asked the salesman. "Was it vegetable oyster? What sort of plant is that?"

"Salsify t' sum," nodded the old merchant, "vegetable oyster or oyster plant t' others. She grows wild in th' meadows an' pastur's in Mediterranean regions an' in th' South uv England."

"But do you mean it tastes like oysters?" persisted Roy Simmons.

"T' be sho! Uv coase!" ejaculated Uncle Lem. "Why else would they call her 'oyster' fer, stoopid? Let me tell you, when she's cooked this-a-way, she makes a fitrin' dish!"

"Boil th' roots 'till they're tender, then slice 'em an' mix th' slices with buttered crum's, add salt an' pepper, an' moisten with hot milk. Bake her in a hot oven 'till th' crum's 're good an' brown, an' when you taste uv her, you 'll holler fer more!"

"What does such silly looking seed as this look like when it comes up?" asked Roy Simmons, looking closely at the seeds in his hand.

"Can't rightly say as th' seed does cum up!" chuckled Uncle Lem. "How-sum-ever, th' *sprout* she sends up in 'bout ten days looks like a good stand uv grass. When they git 'bout 4-inch high, they orter be thinned t' 4-inch apart in th' row."

"Mist Saunners," began Pelican.

"Like I started t' tell you," interrupted Uncle Lem, "this here oyster plant or a close re-lative is knowed as Goat's Beard in parts uv England, an' where th' flowers close up at noon, she's knowed as 'John-go-to-bed-at-noon'."

"Hei! Hei! Hei!" giggled Pelican. "Go t' bed at noon, huh. He mus' do he growin' in he res'in period. Dat 'bout de way a young duck . . ."

"The roots," went on the old postmaster, completely ignoring Pelican and his remarks, "c'n be dug an' stored away fer future use, or c'n be left in th' garden fer a right smart time."

"And it tastes like oysters!" mused Roy Simmons. "Good gosh!" ejaculated Uncle Lem. "Reckin me an' Marthy 'll have t' date you up fer dinner so's you c'n git fust hand in-fermentation uv this-here veg'table!"

"De weathuh git'in' sort o' cool lak now," put in Pelican slyly, "yo' reckon it bees a good idee fuh me t' go in th' hammock-woods an' spy out a coupla good squirrel trees?"

"You know I don't never tolerate no huntin' 'till th' season opens!" declared Uncle Lem sternly. "Git yore mind onter sumthin' ftrin' an' proper."

"Ah jes' thunk Ah git we-uns fix up fer de early baggin'," whined Pelican. "Dem cities folkses cums t' de woods wid all dem big guns an' chases de games so fuh inter de swamps dat dey's habd t' fine."

"Humph!" snorted Uncle Lem. Turning to the salesman, he continued, "th' best time uv year fer marketin' salsify is durin' May an' June when no fresh oysters 're t' be had."

"How is it harvested and marketed?" asked Roy Simmons.

"Th' whole plant's took up," replied Uncle Lem, "th' leaves 're left on an' th' en-tire veg'table, root, leaves, an' all, 're washed an' trimmed. Gen'rally speakin', six t' eight makes a bunch."

"Does this land-oyster require any special cultivation?" asked the grocery drummer.

"Nope, not nothin' special," said the old postmaster, knocking out his pipe on the steps, "she calls fer 'bout th' same cult'ivation as beets, turnips, or other root crops."

"Look t' me lak it bees good-nough biz'niss t' lo-kate de squirrel fambley afore he high-tail fuh de swamps," muttered Pelican to himself. "Mist Saunners he don' got uppty, an' we-uns ain't gonna hab no game pearlloo!"

"Salsify's a fair good crop t' grow fer cash," mused Uncle Lem. "She sells good on th' market, an' stands shipment, too."

"What about seed," asked Roy Simmons, "can they be home raised?"

"They're fairly easy growned fer th' seed part uv it," responded Uncle Lem. "How-sum-ever, th' birds 'll git most uv th' seeds unless they's sum way t' keep 'em outen th' patch."

"Is yo' comin' t' go squirrel shootin' wid us dis season?" asked Pelican of Roy Simmons. "Dey's a nat'ral bus'in' crap o' 'em in de forest."

"You bet your life I am!" laughed the salesman. "But right now I'd best be order shootin'. Remember, Uncle Lem, I'm expecting that invitation to a salsify dinner!"

"Pelican," said Uncle Lem slowly, as he watched Roy Simmons drive away, "probably you'd best traipse down 'round 'bout Cracker Swamp fer a day-two. Mind now, iffen you git lost like you did last year, I'm gonna leave you t' th' bears!"

"Mist Saunners," propositioned Pelican, "is us got 'bout two mo' dem slung shot rubbers whut sells t' de kids yo' kin let me hab on credick tilst pay day?"

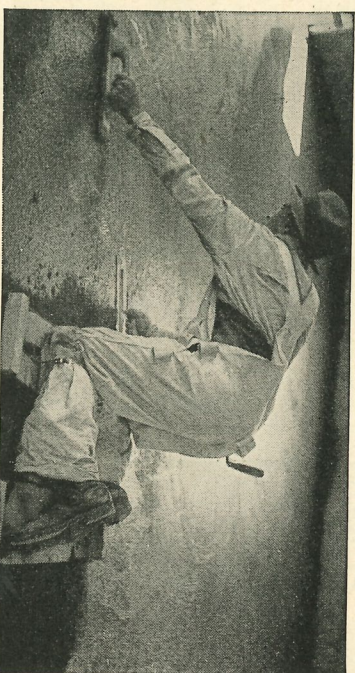
"Why in tarnation you want t' de-priv' th' kids uv all them things they 'll git 'till after th' war?"

"Mist Saunners, who ebber heard ob a man out scoutin' tee-totally de-armed? Iffin I was t' go out plumb nakkid uv army-ments not eben rabbits wud respect me!"





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November awards are:

First prize: Mrs. J. W. Kilgore, Lake Worth, Florida.

### HONEY APPLE STRUDEL

1/8 lb. chopped nut meats—pecans or English walnuts  
1/2 box seedless raisins  
1/2 lb. prunes—cooked and seeded  
5 or 6 apples, sliced very thin  
Allspice, cinnamon, nutmeg  
1 cup honey

Make rich pie crust, using 2 cups flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 2/3 cup shortening and just enough ice water to work it into a crumbly mass. Roll out. Spread with fruits and nuts. Pour honey slowly over it and sprinkle with spices. Roll carefully, to hold contents like jelly roll. Dampen ends and pinch together. Place in greased baking dish and bake very slowly, 45 minutes to 1 hour.

Apples that cook up quickly are best to use. Slice to serve. Can be used plain or with hard sauce or whipping cream, or plain cream.

Second Prize: Mrs. Albert Fremd, Canal Point, Florida.

### CORN AND CHEESE SOUFFLE

IDEAL FOR MEATLESS DAYS

Melt 1 tablespoon butter and cook 1 tablespoon of chopped green pepper in it thoroughly. Make a sauce with 1/4 cup flour, 2 cups of milk and 1 cup grated cheese. Add 1 cup of chopped canned corn, the cheese sauce, the yolk of 3 eggs and 1/2 teaspoon salt. Cut and fold in the stiffly beaten egg whites. Turn the mixture into a buttered baking dish and bake in a moderate oven for 30 minutes.

### WHIPPED CREAM SUGARLESS

CAKE

2 1/4 cups sifted cake flour  
2 1/4 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup butter or shortening  
1 cup light corn syrup  
2 eggs, unbeaten  
1/2 cup orange juice  
2 teaspoons grated orange rind  
1 cup cream, whipped

Sift flour once, measure, add baking powder and salt, and sift dry ingredients together three times. Cream shortening, add orange rind, and then syrup, beating well after each addition. Add 1/4 of flour and beat until smooth and well blended. Add eggs one at a time, beating well after each. Add remaining flour in thirds alternately with orange juice, beating after each addition for best results. Bake in two greased 8-inch layer pans in a moderate (375 degrees) oven 30 minutes. Cool and then spread whipped cream between and on top of layers.—Mrs. Paul R. Anderson, Orlando, Florida.

**ORANGE-APRICOT MARMALADE**  
Take 1 lb. of dried apricots and grind them through a meat chopper. Extract the juice of oranges till you have three pints of juice. Soak the ground apricots in the orange juice over night.

Boil the mixture for 20 minutes, stirring constantly. Add an equal amount of sugar, and bring again to the boiling point. Skim carefully, and can in pint glass jars. This recipe will make almost five pints of delicious wholesome marmalade, which one can use daily without tiring of it. This recipe can be doubled or tripled if the family is large, as all will want to use it freely. — Mrs. Edgar F. Johnston, Flagler Beach, Florida.

## Chas With Florida Beekeepers

By NERO DERF  
A Keeper of the Bees

**A**FTER READING of the war on the different fronts then turning our attention back to the closer business of tending the bees, our mind's eye momentarily sees such headlines as: "Mid-winter Roundup of Beekeepers at Largo Abandoned," or "Beekeepers Make Slight Gains on the Cooperative Front," and "State Beekeeper's Association Takes to Hills, Will Fight Delaying Battle."

It's a shame that at a time like this we succumb to the "easy out" feeling, when we should by all means carry on not only more efficiently but very determinedly with production of each and every war requirement. Armed forces are using honey in many instances, and increasingly so. Beeswax is one of the things we have been urged to produce in extra amounts.

Priorities are issued from time to time touching our industry. These are met much better by a live organization. "Dead branches bear no fruit!" Falling trees often produce a "last at-tempt" bloom (much beyond normal), but there is no crop.

Now, back to the bees—. Golden rod has rounded out the winter stores in many bee yards over the state. It is far better that you determine now how many of your bees are in condition to carry over until Orange bloom. Those too weak to do so will be better united now than to wait until spring. If you wish to produce a surplus of Orange honey you must have those colonies strong now, and well fed.

Be careful about judging queens during the next 10 weeks! Many good queens slow up and even go broodless for a week or more in the dead of winter. The way they step out of this period proves their value.

This explains why you must not expect weak colonies to continue to build up. Because bees fly nearly every day in the winter is not proof of any real increase in colony strength. They may be after water or even just taking a little jaunt. Some writers call it a "cleansing flight."



## Dehydration Does It

(Continued from Page 5)

sumption is 569,000,000 pounds. If fresh milk is processed promptly the keeping quality of the powder is said to be excellent. Butter and cheese have also been dehydrated. An excellent dehydrated meat product has also been turned out.

In the first World war about 9,000,000 pounds of dehydrated vegetables were shipped to our overseas army. About 6,500,000 pounds of these were potatoes, and 1,860,000 pounds soup mixture. Dehydrated food then was not a great commercial success. Many concerns went into this business poorly equipped, inexperienced, and without appraising sufficiently the problems ahead.

This dehydration business is not an enterprise to be undertaken carelessly. Lest someone think the prospects for success are more favorable than this article intends to imply, let it be emphasized that careful consideration should be given the business before engaging in actual operations. Of all classifications into which I might be placed, pray it may never be that of a four-flushing, wind-jamming, bug-eyed promoter! I am not predicting a dried food boom. In general dehydration requires equipment and control just as specialized as does canning; and perhaps successful operation of a de-

hydration plant is more complicated and difficult than a canner or quick-freezing operation. The business must be learned and operated under skilled, experienced direction to avoid losses, and food wastage as well.

The business cannot be started on a shoe-string; nor is dehydration a magic, miracle worker to grade up off-quality products. In fact good quality is of prime importance; rigid requirements must be met for use by armed forces. It has been stated by authorities that at least a half-million pound annual output is necessary for profitable operation, depending naturally on plant investment. The proper variety must be chosen, it must have been grown properly, have been harvested at the right state of maturity, be prepared properly, and expert attention given to the preparation, dehydration, packaging, and storage of the product for successful operations in this business. Dehydrated foods must stand up under storage without abnormal deterioration, ship well, and closely resemble fresh food when reconstituted.

Thus far vegetable dehydration plants have for the most part been concentrated in California, extending into Idaho, Colorado, Washington, Oregon, to New York and Maine, and a few in the South, as Texas. Orange juice concentrate is prepared mostly in Florida and California. Egg-drying plants are

(Continued on Page 11)

## GROUPING HERBACEOUS PERENNIALS

By JOHN V. WATKINS

Assistant Professor, Horticulture, University of Florida

The herbaceous perennials lend themselves to use in many different special situations. The following list shows the different members of this group which are adapted to certain uses.

### FOR BLUE FLOWERS

Angelonia  
Blue flag  
Blue sage  
Liriope  
Stokes' aster  
Strobilanthes  
Verbena  
Violet

### FOR THE SUNNY GARDEN

Adam's needle  
Banana  
Blanket flower  
Cacti  
Canna  
Cardinal's guard  
Century plant  
Chrysanthemum  
False dragon-head  
Four-o'clock  
Justicia  
Morea  
Pampas grass  
Petiwinkle  
Sage  
Shasta daisy  
Slipper plant  
Spanish bayonet  
Stokes' aster  
Strobilanthes  
Tall cup flower  
Transvaal daisy  
Verbena

### FOR YELLOW FLOWERS

Blanket flower  
Cacti  
Canna  
Chrysanthemum  
Day lily  
Four-o'clock  
Golden glow  
FOR THE SEASHORE GARDEN  
Adam's needle  
Banana  
Cacti

Cardinal's guard  
Century plant  
Coontie  
Day lily  
Four-o'clock  
Japanese snake's beard  
Liriope  
Petiwinkle  
Sage  
Sansevieria  
Slipper plant  
Spanish bayonet  
Strobilanthes  
Violet

### FOR FOLIAGE EFFECTS

Adam's needle  
Aspidistra  
Banana  
Begonia  
Blue flag  
Cacti  
Century plant  
Coontie  
Cyperus  
Day lily  
Ferns  
Ginger  
Ginger-lily  
Japanese snake's beard  
Liriope  
Morea  
Pampas grass  
Sansevieria  
Selaginella  
Slipper plant  
Spanish bayonet  
Tradescantia  
Vinca major variegata

### FOR WINDOW BOXES

Aspidistra  
Begonia  
Beloperone  
Coontie  
Ferns  
Japanese snake's beard  
Liriope  
Selaginella

Verbena  
Vinca major variegata  
FOR THE SHADY GARDEN  
Aspidistra  
Begonia  
Blue flag  
Coontie  
Ferns  
Ginger  
Ginger-lily  
Japanese snake's beard  
Liriope  
Sansevieria  
Selaginella  
Tradescantia  
Violet

### FOR GROUND COVER

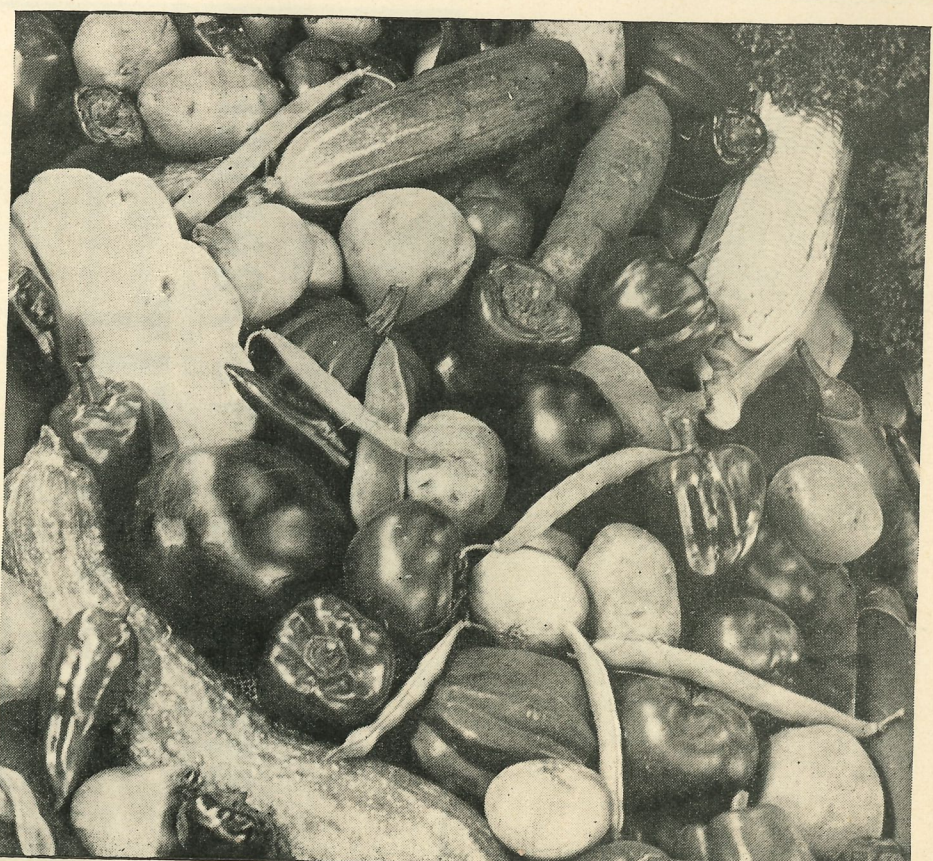
Ferns  
Japanese snake's beard  
Liriope  
Selaginella  
Verbena  
Vinca major variegata  
Violet

### FOR THE WATER GARDEN

Blue flag  
Cyperus  
Day lily  
Ferns  
Ginger  
Ginger-lily  
Japanese snake's beard  
Liriope  
Selaginella

### FOR CUT FLOWERS

Angelonia  
Blanket flower  
Chrysanthemum  
Day lily  
False dragon-head  
Ginger-lily  
Shasta daisy  
Stokes' aster  
Transvaal daisy  
Verbena  
Violet



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Write us for further information and literature on fertilizing your crops.

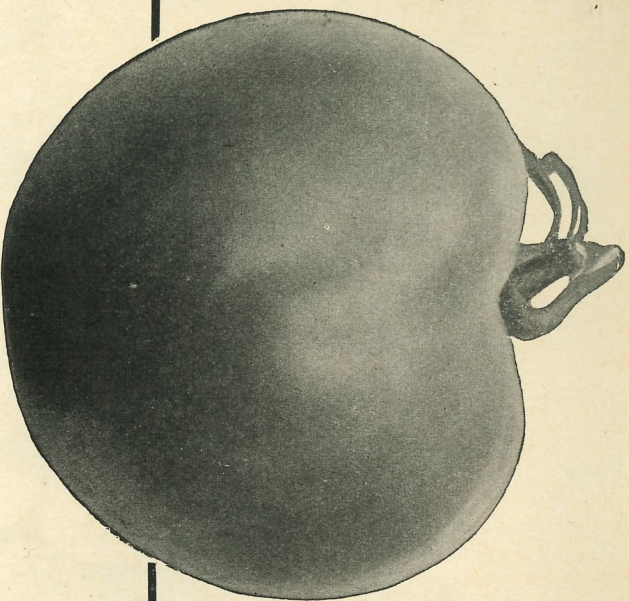
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## Farmer Self-Sufficiency Needed

*Rural Independence and Productivity Aid Victory*

By H. HAROLD HUMME

Dean, University of Florida College of Agriculture

UPPERMOST IN the minds of all today is War and things pertaining to it. Everywhere the world around there is a front. But the background of all is here in America, and the home front is most important. At the very foundation of it all is the farm front.

The farmer has shouldered his plow and tractor, his cultivator and his sprayer and has gone to "war" with production for men everywhere and nations too must be fed.

What is needed on the farm home front now as never before, is self-sufficiency. The farmer must study his problem on his own land, laying out his plans for now and for the future. He must bring to bear upon them all of thought, all of knowledge, all of power, and all of energy that he possesses. His old ways are completely upset. He must become even more self-reliant and self-sufficient. Let us take stock of the situation and see what has to be done.

Farm machinery of every sort from the smallest and simplest tool to the largest and most complicated one must be cared for, oiled, greased, cleaned and painted and used carefully to make it last for years. More machinery rots out and rusts out than wears out. Small repairs in good time prevent large repairs and breakage later on. The time to check a machine up and put it in shape for future use is when it is set aside after use and not just before it is used again. Take time to keep machinery in the finest kind of running shape. This is necessary always, but now as never before.

Make repairs about the farm promptly as needed. Fences and buildings should all be gone over. Many have "eyes to see yet see not" and need for repairs goes unnoticed. Take care of these now—good fences are necessary for the protection of crops and the keeping of cattle in place—go over them thoroughly, carefully and repair breaks before cattle find them.

Regardless of uncertainties, follow plans for winter crops in field and garden. Be on time. It is just as necessary on the farm that jobs be done on schedule as that they be done at all. See to it that there is every bit of feed that can be produced for the livestock on the farm. Feed production aids transportation solution and is economic. More oats through all northern and western Florida are necessary. Under most conditions it is possible to grow more oats than corn per acre—oats can be pastured for a few weeks and still secure a crop for hay and grain. You can't pasture corn that way.

Then more oats, less corn. Two strains of oats, Quincy No. 1 and Quincy No. 2, for which the North Florida experiment station is responsible, are rust resistant and adapted.

A farmer interested in cattle can grow no crop better than sugar cane for wintering cattle. We hope you did, for sugar cane plus a small amount of cotton seed meal or peanut meal can be used to feed the milk cow and thus secure needed milk for so many farms

where it is not now to be had. Sweet potatoes too have their place in feeding cattle, and dried sweet potatoes look very promising as a supplement to our feed supplies.

Here then are my recommendations for self sufficiency. Separate wants from needs. Forget wants and get down to a need basis. Grow food and feed of such kinds and in such quantities as are needed. These will save railway and truck transportation. They will make for better health and living, both necessary.

Make repairs promptly and thoroughly. Grow legumes for soil fertility. Make plans and carry them through. These things done, meet the government's request for more of certain crops.

Let the farmer say to himself "What do I need?" Make a list of what is needed. What can I grow for food and feed? How much is needed? How can I do it? How much land will it take? What crops are best? How can I get along without fertilizers? What repairs are needed? What must I do to make my equipment last longer? How can I maintain fertility in my land?

It looks now as though the best plan is to grow nitrogen gathering crops to the greatest possible extent. Commercial nitrogen will not be available from the same sources as heretofore.

How long will the war last? We do not know; but one thing is certain, the longer it lasts, the more self-sufficient we must become. There is much talk about rationing of this and that, but there is one form of rationing that must not be overlooked. Goods of various kinds are simply disappearing from the shelves in stores. No more to be had. Food and feed the farmer needs, he can get in large measure by his own efforts. Looking ahead, the best advice I can give is "Hope for the best and prepare for the worst."

Man power in many areas is short and becoming shorter. As I see it now it can be met only by cooperation among farmers, cooperation in planting, in harvesting, in doing the hundred and one other tasks that have to be done. We must plan, work, and co-operate to do all the job before us.

### WINDMILL FLAGS SAVE GAS

Many schemes have been devised by American farmers to help conserve gas and rubber, the department of agriculture reports. Red flags flying from the tops of windmills in Furnas county, Nebraska, are typical of this ingenuity. Where trees obscure the view, the flag may be on the mailbox at the edge of the highway.

The farmer on his way to town knows the red flag means, "Stop here, we need service or supplies." The farmer stops; picks up his neighbor's order. In town he may do errands for several flag-waving neighbors, and so makes one trip do the work of several trips that would waste time, gasoline, and rubber.



## Victory Pig Fair Is Big Success

WINNING up an effort that was started during February of this year, the Victory Pig show and sale held on September 14 and 15 in Madison "was a complete success," according to County Agent S. L. Brothers. Bonds were purchased from the proceeds of the sale, and hogs were put into trade channels earlier than usual and in larger numbers.

The total amount of bonds purchased on Tuesday, September 15 was \$22,785.00. A desk was set up in the office of the auction market and bonds were

purchased as farmers and club members were paid for their pigs.

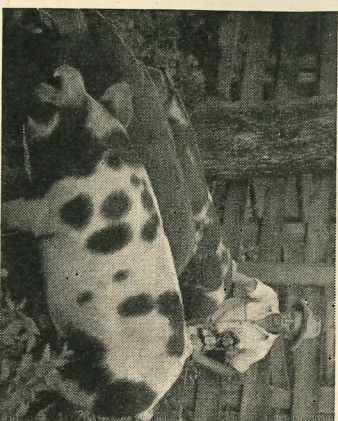
Prizes were as follows:

Individual Open Class—Best, \$25.00 bond, Frank Brasington; 2nd best, \$15.00 stamps, Bascom Coody; 3rd best, \$10.00 stamps, Dorothy Williams.

Individual 4-H Club Pig — Best, \$25.00 bond, Frank Brasington; 2nd best, \$15.00 stamps, Bascom Coody; 3rd best, \$10.00 stamps, Dorothy Williams.

Pen of Three Pigs — Best, \$25.00 bond, Frank Brasington; 2nd best, \$15.00 stamps, Bascom Coody; 3rd best, \$10.00 stamps, Mrs. J. S. Pullam.

Frank Brasington, the winner of all three first places, is a 16-year-old 4-H Club boy who is completing his 3rd year of 4-H Club work. Frank lives 3 1/2 miles north of Madison on a 400-acre farm operated by his father.



"All Out" winner and his "Vic's."

Bascom Coody, the winner of all three 2nd prizes, is a 16-year-old 4-H Club boy who has been in 4-H Club work for six years. Bascom lives on a 450 acre farm 10 miles north of Madison which he and his father operate.

Dorothy Williams, the winner of two of the 3rd prizes has been a 4-H Club girl for four years but this was her first year raising pigs.

A total of 137 hogs were entered in the competition and 561 were sold during the Victory sale. W. J. Sheely, extension animal husbandman, of Gainesville, judged the show.

Ready for mobilization when the Japs attacked, America had 1,047,000 farm owned trucks; 3,243,000 private non-farm trucks; 600,000 for hire trucks; 93,398 school buses; 36,900 city and suburban buses, 18,100 inter-city buses; 2,580 sightseeing and charter buses; 1,000 other buses.

## Dehydration Does It

(Continued from Page 9)

located mostly in the Mid-West, a number along the Mississippi valley, in the poultry regions of Washington and Oregon, and operate as far as Pennsylvania and New York in the East. Dried milk production is largely in the major dairy producing states.

The wartime interest in dehydration brings to mind the efforts made in the first World war to dehydrate some of the principal products. Considerable experiment was made with sweet potatoes, and the State Marketing Bureau endeavored to interest the Food Administration in the sweet, along with the white potato. Some rather spirited letters passed and our able Secretary, Moses Folsom, was told finally, "so be sure you're right then go ahead!" to this brush-off Mr. Folsom replied:

(Continued on Page 13)

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When in doubt as to matters of cultural practices, fertilizer requirements and insect and disease control get in touch with a NACCO representative—his practical experience and technical knowledge should be of help to you.

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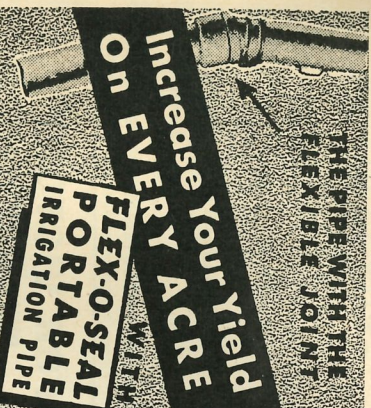
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Nichols Triangle Brand Copper Sulphate is also obtainable in the following grades: LARGE CRYSTALS, SMALL CRYSTALS, GRANULATED, "INSTANT" (powder), and MONOHYDRATED (Full 35% metallic copper content).

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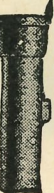


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# Guava is Proved Vitamin C King

More Potent Health Product Than Citrus a Prospect

By WYNDHAM HAYWARD

THE LOWLY guava, which might be described as "the poor man's fruit" over peninsular Florida during the summer and early fall, has risen to the highest health standing among the products of sub-tropical farm and grove as the result of recent research showing it to be outstanding, in the fresh state, for its vitamin C content.

While beloved of connoisseurs for many years in the processed form of guava jelly, this fruit in the fresh state has been the victim of more disparaging and facetious anecdotes and remarks than any other of its confreres that we can recall, owing to its peculiar and penetrating odor. In the form of jellies or preserves this remarkable aroma is reduced, sublimated, or entirely lost; but alas, so is most of the vitamin C content. Many individuals, in fact, all true guava lovers, and they are legion, find this odor not at all objectionable and even enjoy it as part of the distinctive character of this notable fruit.

In a paper entitled "The Vitamin C Content of Psidium Guajava," by Prof. Guy Waddington and Franklin M. Crist, of Rollins College, Winter Park, delivered at the 1942 meeting of the Florida State Horticultural society, the authors showed the exceptionally high values of ascorbic acid (vitamin C) found in a series of experiments performed on several types of ordinary

Florida guavas. Tests including ten analyses on mature or nearly ripe fruits, large and small types, of various shapes, showed an average of 564 milligrams of vitamin C per 100 grams of fruit pulp. Three of the samples showed vitamin C content around 1,000 milligrams of ascorbic acid.

As it was pointed out in the Waddington-Crist paper, this result contrasted sharply with "the great majority of fruits which in general contain from less than 10 milligrams up to 60 milligrams of ascorbic acid per 100 grams of the fruit."

Some idea of the extremely important position of the guava as a vitamin C fruit may be obtained by condensation of the fact that the orange, long a standard for a high quality vitamin C health fruit, contains on the average, as grown in Florida and California, only 40 to 70 milligrams of ascorbic acid (vitamin C) per 100 grams of the fresh juice. In other words, Prof. Waddington found certain samples of the common guava with a vitamin C content more than 10 times greater than the average for citrus. A few samples in the experiment showed vitamin C potency of relatively low grade, only 37 to 45 milligrams per 100 grams of the fruit, indicating the need for the selection of high potency types for horticultural and health purposes. Prof. Waddington explained in his

paper the preparation of dried powder of guava pulp which contained a vitamin C potency of as high as 4,000 milligrams per 100 grams. This suggests the desirability of further research in Florida for methods of condensing and processing high vitamin C-content guava types which would make this valuable health agency available in a convenient and practical form, perhaps similar to the new citrus juice concentrates now on the market.

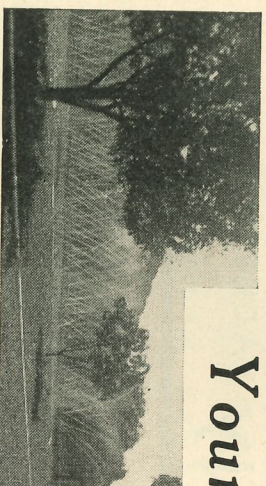
On the basis of a bottle of vitamin C tablets containing 200 tablets, of 100 International units of vitamin C each, or a total of 20,000 units to the bottle, which costs approximately \$4.50 at the drug store, it may be said that a medium sized guava, weighing about 100 grams, of a vitamin C potency of 1,000 milligrams per 100 grams of the fruit, contains some 40 cents worth of vitamin C (1 milligram of ascorbic acid is equivalent to 25 International units).

Vitamin C is of major importance for the well-being of the body, for the part it plays in promotion of the health of the teeth, resistance to infections, prevention of scurvy, stimulation of growth, etc. While the fresh fruit will doubtless never assume the world-wide importance of the orange and the grapefruit as a table delicacy, both on account of its odor and its perishable quality, nevertheless in concentrate form, with its vitamin C content preserved to as great a degree as possible, it may well become another major health food product of vital significance in Florida. The purely local market for the most desirable varieties of the fresh fruit will also stand promotion on the basis of the new facts. Possibly varieties of the best dessert quality could be developed or selected which would stand shipping as fresh fruits to Northern markets.

The guava is an old fruit, known to the native Americans from Peru to Mexico at the time of Columbus, according to De Candolle. There is a great variety of forms and types within the species *P. guajava*, small and large, round, pear-shaped, etc., with pulp ranging from white to deep rose-red and with a greater or lesser proportion of seeds inside the fruit.

It is propagated by seeds, cuttings, budding, grafting and root cuttings. Propagation of seedlings is by far the easiest method for the layman, but of course gives remarkably variable results in most cases. Budding and grafting can be performed by experts, while root cuttings and the rooting of stem cuttings, although not easy, remain effective means of increasing a desirable variety. Possibly with the use of the new root-inducing hormones, a practical nursery method could be worked out for the rooting of stem cuttings, which are ordinarily difficult to start. Attempts to root guava stem cuttings by the writer in the past, using ordinary methods such as are successful in the case of the common ornamental shrubs, have resulted in 90 per cent loss, on the average, only one out of ten or more cuttings striking root.

Annual automobile mileages average: farmers, 5,750 miles; physicians, 12,930 miles; commercial travelers, 18,790 miles.



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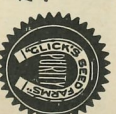


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A LINIMENT  
INSECT BITES - MUSCULAR ACHES  
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## Dehydration Does It

(Continued from Page 11)

"He who once so wisely said  
Be sure you're right then go ahead!  
Might well have added this to-wit:  
Be sure you're wrong before you quit!"

So the government must have felt sure it was right, then have gone ahead with dehydration. The volume already used and the expansion in this industry in 1942 proves this was not a passing, fantastic, impractical development. Certainly we will want to be sure this rapidly developing industry is wrong for peacetime operations before we quit the idea.

Following the war, this industry might be in position to feed the population in devastated countries, not to mention the undernourished in this and in foreign countries. This process may help in disposing of surplus crops throughout the world and may be responsible for eliminating hunger and disease in many or perhaps all countries. Considering the annual average fruit and vegetable volume produced in Florida, and the strategic, geographical location of the state in connection with wartime air transportation, and also looking ahead to future peacetime development, commercial dehydration may become quite important to the agricultural industry of the state. Any method of reducing bulk ten-to-one is worthy of investigation and careful consideration.

Acknowledgment: Official data of the U. S. Department of Agriculture were freely used in the preparation of this article. The author is deeply grateful to J. Walter Thompson Co., New York City, for special press releases and their courtesy in supplying the pictures included.

## New Rosin Process

CLEAN AND brilliant rosin, unusually free from impurities, is possible through a new processing process for which a patent has been issued to Jesse O. Reed of the United States department of agriculture. The patent has been assigned to the secretary of agriculture.

An essential part of the process, says an announcement by the Agricultural Research administration, is that the crude oleoresin is made "dry" or water free by adding turpentine near the end of the normal distillation period so that the whole mass can be readily filtered through media of various types, including paper.

By driving out the water in the rosin, the inventor has found that the water-soluble impurities, along with other impurities, can be easily filtered out, with the result that the final rosin is clean and brilliant in color. Turpentine added to the rosin to drive out the water need not be distilled off to produce a solid rosin, but may be retained to form a liquid product that can be handled in the same manner as other sticky materials.

Operators in the naval stores industry who wish to use this new process should apply to the Secretary of Agriculture for a license. Further information on the process covered by the patent may be obtained by writing to the Naval Stores division of the bureau of agricultural chemistry and engineering, United States department of agriculture, Washington, D. C.

# FARM MARKET PAGE

The rate for classified advertising on this page is 10 cents per word, per issue, cash with order. No advertisement of less than ten words accepted.

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**PEACH TREES** — Jewel variety propagated from selected bud wood in commercially successful orchard. Make reservation for January delivery. Robt. P. Thornton, care Clay Hill Nurseries Company, Box 2880, Tampa, Florida.

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**CITRUS TREES** — Make reservations now for the coming season's plantings. Oklawaha Nurseries, Pedigreed Citrus Trees, Lake Jew, Florida.

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**THIN-SHELL BLACK WALNUTS** — Rapid growers, beautiful shades; bear second year. Nuts large, easily cracked. Catalog free. Corsicana Nursery, Corsicana, Texas.

**SUPERIOR CITRUS TREES** — Best varieties. Also Tangelos, Temples, and Pink Grapefruit. Get Prices, Ward's Nursery, Avon, Park, Fla.

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**CABBAGE & COLLARD plants** now ready. Varieties: Jersey and Charleston Wakefield and Flat Dutch. Prices by express 500 for 75¢, 1,000 for \$1.00. Georgia Collard Plants same prices as cabbage plants. Copenhagen Market and Early Round Dutch Cabbage plants prices by express \$1.25 per 1,000 any quantity. P. D. Fulwood, Tifton, Ga.

**ALL VARIETIES Cabbage and Collard plants**, mail prepaid—800, 65¢; 500, \$1.00; 1,000, \$1.30; 5,000 lots by express \$1.00 per thousand. All varieties of Onion plants, mail prepaid, 300, 90¢; 500, \$1.50; 1,000, \$2.00; or \$1.50 per thousand not prepaid. Now ready for prompt shipments. Valdosta Plant Company, Mentone, Ala.

**FALL CABBAGE and Collard plants**—Leading Varieties, 500, 75¢; 1,000, \$1.25; 5,000 \$5.50; 10,000, \$10.00. Good Plants. Prompt Service. Safe Delivery Guaranteed. Piedmont Plant Company, Albany, Ga.

**MISSIONARY, KIONDYKE**, Kionmore, Aroma Strawberries, 500, \$1.50; 1,000, \$2.50; 10,000, \$24.00. Dorsetts, Fairmores, 500, \$1.75; 1,000, \$3.00. Everbearing, 100, \$1.00. Shelby Plant Farms, Memphis, Tenn.

**WINTER PASTURE Cuts**, Florida Early Rust Proof, seed \$1.25 per bu. Blue Lupin, Heavy Winter Legume cover crop, seed \$11.00 per hundred pounds. Grand Island Nurseries, Dunstons, Florida.

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**WANTED**—20,000 lbs. of Orange Blossom or Tupelo Honey, extracted. Quote best price. Sample desired. Lose Brothers, 206 E. Jefferson, Louisville, Kentucky.

**WANTED WHITE NURSE** or housekeeper, good salary, home and uniforms furnished. Write—John Marshall, 4703 Ortega Boulevard, Jacksonville, Florida.

**WANTED ANY QUANTITIES** beeswax, oil drums, scrap metals. B. Jacobson, 911 Nebraska Ave., Tampa, Florida.

**WANTED CONFEDERATE MONEY**. Stamps, Soldier's Letters, Old Coins. Mathewson's Jackson, Ga.



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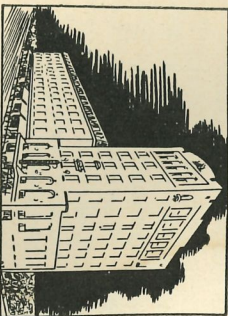
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# EDITORIAL COMMENT

## No Chains On Citrus

**R**EACTION to press announcement of the Florida Citrus Commission's sales promotion program for the 1942-43 season proves again that "a little knowledge is a dangerous thing." The incomplete picture uniformly presented resulted in no little anxiety among both growers and shippers of Florida citrus. Since they always have been characterized by individuality and insistence on both personal *and* business freedom, any inference that their industry would be subjected to a virtual marketing monopoly naturally could result only in resentful resistance.

The newspapers are not totally to blame. Their function is such, and their obligations to readers so varied, that all news must be presented in the order of its significance, and space available for any report must be accorded the elements to which most significance apparently has been attached. On the other hand, FLORIDA GROWER's primary function and magazine medium are such that it becomes a pleasurable duty to show citrus growers of this state how *chain store sales promotion plans of the commission by no means constitute chains on the citrus industry.*

Newspaper emphasis on development of chain store outlets allows us to dismiss the factor without comment. For absolute understanding, however, we are making it clear that Florida citrus producers as a class have no feeling of enmity or resentment towards chain food distributors. They are fully aware and appreciative of invaluable assistance rendered them by such organizations, especially in times of past production surpluses. Their reaction springs entirely from just rejection of bonds on their industry—regardless of *whose* fetters.

Our comments, consequently, will be confined to clarification of the citrus commission's program for improving distribution through independent retail store sale of approximately 30 per cent of our retail citrus market. This outlet is described by the commission's sales promotion manager as, "... so important that we are concerned with the prohibitive costs and the physical impossibility of contacting an adequate number of these essential outlets by our former methods."

The sales promotion plan for independent retail outlets hinges on providing the citrus commission with the services of more than 2,000 men continually pushing Florida citrus products in these stores, as compared to the nine men who will be charged with servicing sales promotion needs of wholesale receivers and chain store outlets. This is to be accomplished by teaming sales promotion plans of each Florida citrus fruit with those of national manufacturers of slower-moving food products anxious to team their taste-allied products with the faster-moving, high-profit, fresh and canned citrus items. For example, commission prepared, tested display and publicity matter would promote sale of

grapefruit with cheese or salt, citrus juice with cereals, crackers, bottled soda, et cetera.

In this way the 20,000 independent retail outlets that represent Florida citrus' logical market would profit, according to the plan, from three national promotions for fresh oranges and grapefruit, two for canned citrus, and one for fresh seedless limes each year instead of the one average annual promotion possible heretofore. And the cost of each retail-store, related-product display is estimated at between five and six cents, as compared to a \$1.19 good will call by commission salesmen under former methods.

Other plans for improved and expanded citrus markets include outlets for greater volume of citrus to military forces in acceptable juice form, expansion of civilian juice market through wider use of automatic juicing dispensers, and other measures to "increase the flow of Florida citrus fruit to known demand."

The *complete* story isn't at all alarming, is it growers? With minds at ease on this point, you can devote full attention to what has always been your major job—seeing that the consumer gets the right kind of citrus to make him a regular customer.

## Youth Pulls the Plow

**O**UTSTANDING work by the National Farm Youth Foundation in "making it possible for young men to stay on the land" has merited our attention several times. Some months ago we announced with interest a plowing contest for Farm Youth Foundation boys in Florida and South Georgia. Grave uncertainties that accompany farm machinery manufacture and distribution during wartime might well have been given as excuse to cancel this contest. But for having carried the program through as scheduled, at Dinsmore, near Jacksonville, on October 16, we feel that great credit is due not only to the foundation but to its sponsors, Henry Ford, Harry Ferguson, Inc., and John S. Woods of Jacksonville, who is Florida-Georgia distributor.

In a practical plowing competition, using tractors and implements unavailable even to dealers during recent months and secured by cooperation of the Harry Ferguson regional service manager, W. W. Smelker, a ten-point score card was used. First prize of \$200 in war bonds went to James Curtis Nichols, Welborn farm youth. Other Florida farm-boy winners are: Robert Bertha, Bunnell, third; Frank Leon Ross, Live Oak, fourth; and John William Foster, Welbourn, seventh. In keeping faith with these farm boys, both sponsors and judges, Judge Albert Bowie, Earl Johnson, and D. M. Keene, all of Dinsmore, can be assured that they have rendered a real service to farm leadership for tomorrow.

This demonstration of faith in the future of America and its way of democratic opportunity helps quiet whatever fears farm boys may have today concerning their future prospects. It also, through providing worthwhile

reward for lessons well learned and work properly done, convinces them of the value behind careful preparation, technical training, and scientific study as essentials to farming as a profitable profession or business and a satisfying way of life.

## Farmer or Profiteer?

**A**LTHOUGH war profiteers are not in business and industry. Not by a jug full! The world's oldest, most honorable, most essential profession—that of tilling the soil—has been supporting a lot of men not really worthy to follow a plow. Any farmer who can make a decent living and deserts the farm in time of national food emergency, for the attraction of high industrial wages, is no better than the common cartoonist's visualization of the war profiteer—a fat, stupid, hog of a man with a cigar in his mouth, an over-fed leer on his face, and a diamond-strudded gold watch chain across his vest.

We must admit that thousands of farm workers have gone to factories because unskilled workers of industry are allowed to make more in a few months than some hard-working, highly-skilled farmers expect to earn in a lifetime. But almost without exception there are not yet *true* farmers; and if none ever return to farms except those whose industrial experience crystallizes in them understanding of the real glory and dignity of farming, this business will be none the worse.

Real tillers of the soil are not profiteers; they are not abandoning farms for factories. Sticking to their job while fighting for higher prices is proof of the point. They seek only a price level that will maintain production to meet food needs of the United Nations.

Most intelligent farmers realize that producing Food for Victory is no way of making themselves suddenly rich. But the same elements that make them *good farmers* keep them on the job through realization that unless this food is produced *there won't be any victory.*

Fortunately, the man who recognizes farming as his birthright has something that money can't buy. He places no price on the thrill of feeling his own land under his boots, his freedom to do with it as he pleases, the smell of fresh-plowed earth, the cool caress of dew-laden breezes, the thrill of watching growing and living things developed by the skill of his own hands. He sees the difference between his own happy, rosy children and city crowded industrial workers' families. He is thankful for the plenty of a farm pantry in times when sickness and hunger, springing from strike and lay-off, haunt the mill house and industrial tenement.

Do you think of putting the farm in mothballs until after the war? Whose glory is greater, the man who builds the plane and carries the gun, or the man who produces the strength used by the plane builder and the courage needed by the gun carrier? Who'll feed you and your family if you and *all* your neighbors stop farming? Are you a *farmer* or a profiteer?



## Improved Mango is Minus Fiber

*Fascell Variety Heavy Bearer and Disease Resistant*

HOW would you like to have a mango that can be eaten as easily, and as free from muss, as though it were a peach? A super-mango that can be cut in half longitudinally, the seed removed almost as readily as from a free-stone peach the golden meat of the fruit spooned from the peel similar to cantaloupe or sliced and removed from its peel like avocado is the development of Michell Fascell, Miami nurseryman and propagator.

Other qualities of this remarkable fruit, that may forever remove the jest about mango eaters needing a bathtub to go with their fruit, make it worthy of the first plant patent issued to a mango developed on the East coast. And with a limited number of the Fascell Mango trees available this year for the first time, the way seems open to development of further advances in the Florida mango industry through market introduction of a variety with all the advantages and apparently none of the disadvantages generally associated with this fruit, its production, and marketing.



Fascell Mango and Originator.

Aside from absolute freedom from string, most significant trait of the Fascell mango is its reliability in setting and maturing heavy crops regularly. In a five-year test a comparable Haden bore three crops and failed to set fruit two years, with a total yield of seventy-five fruit in the five years. A Brooks Late bore fruit each year with a total yield of 235 fruit. The Fascell bore fruit each year with a total yield of 530 fruit for the 5-year period. In appearance the fruit runs above medium in size, averaging 12 to 20 ounces. It is heart shaped, resembling the Borshai; apricot-rosy-red in color, slightly lighter than Haden, and has a smooth tough skin.

Texture of the fruit is very fine; flesh is uniform ripening and slightly firmer than Haden. There is no fiber. Its flavor is pleasantly sub-acid, mellow, and considerably richer than other commercial mangos. It has the advantages of being a slow ripener, keeps well at room temperatures up to seven days, in its turning stage, and consequently is a good shipper.

The tree is of the unusual Brooks

Late, spready type. It seems to be anthracnose resistant to a great degree. Fruits begin to ripen immediately after the Haden crop and extend fully over four weeks.

Let Mr. Fascell explain how the new fruit was developed:

"In 1928, when looking for some Haden mangos to ship to a northern friend, I found the crop all gone. If I would have any mango at all, I would have to wait for several weeks longer for the Brooks Late to mature.

"This made me realize the need for a commercial variety of mango to fill the gap between the Haden and Brooks. With this in mind, I cross-pollinated these two types in the spring of 1929, resulting in three fruit. The seeds were planted and all grew into healthy seedlings."

Necessity for moving his nursery developed numerous difficulties for Mr. Fascell's mango experiment, and one of the three trees was disposed of by mistake. The two remaining hybrids finally bore fruit in 1936. One turned out to be an ordinary-type, yellow mango generously supplied with fiber. Imagine Mr. Fascell's jubilation when he found:

"The other, to my elation, proved to be just what I was looking for. The fruit was not quite so round in shape nor so brilliant in color as the Haden, but it had a delicious flavor, a superior keeping quality and, most important of all, contained much less fiber than either and both of its parents."

Meet "the answer to mango lovers' prayers," the Fascell mango, heaven sent, via a clever plant breeder whose name it bears and who should be henceforth recognized as a patron saint alike of plant breeders who seek improved tropical fruits and of food connoisseurs who this summer for the first time had the thrill of enjoying a new delicacy—Mango a la mode.

## War-Bob for Carrots

CARROTS ARE getting a "military haircut" these days — nothing fancy, just a quick bob. As a result Uncle Sam is saving on wood and nails and on transportation space needed in war.

Bobbing carrot tops has been practiced on a small scale for several years. Now the shortage of packaging materials may give it an impetus. Some growers and shippers have found that by cutting the carrot tops to a length of 4 inches or less they can save up to 40 per cent of the crate space. This means saving on crating material, lumber and nails.

Carrots with 4-inch tops remain fresh just as long as those with full foliage, and much longer than those whose tops are pared at their base, say marketing specialists of the department of agriculture. To facilitate marketing of these carrots with short-trimmed tops, the Agricultural Marketing administration recently announced new U. S. standards for topped carrots. In addition to meeting other quality requirements, these carrots "shall have leaf stems which are free from damage by any cause and which shall be cut back to not more than 4 inches in length."

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## Consider Well These Important Facts

1. Citrus fruits, from a nutritional standpoint, are now considered an essential article of diet. The demand for citrus now and in the future is going to be tremendous.
2. The requirements of citrus fruit for canneries and dehydrating plants has reached im-

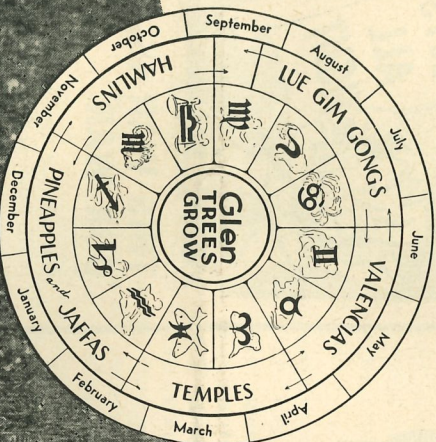
mense proportions and a larger and larger percentage of the crop is being processed each year.

3. Citrus profits can always be obtained by producing more boxes per tree of high quality fruit.

4. Heavy crops may be produced in part by proper methods of fertilization and spraying, but first of all, the heavy bearing propensity must be bred into the trees in the nursery. Trees of inferior or mixed strains will never produce heavy crops.

5. The ancestry of GLEN Trees is an open book. They are real "blue bloods," and straight line descendants of parent trees with unusual performance records. "BY THEIR FRUITS YE SHALL KNOW THEM."

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