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Post Toasties or Kellogg's Corn FLAKES 2 pkgs. 15c	Sunnyfield Pancake or Buckwheat FLOUR 3 pkgs. 25c	Iona Sauer-kraut 2 cans 25c
APPLE SAUCE 2 cans 25c	Waldorf Toilet PAPER 3 rolls 17c	Delicious Try it! Red Circle COFFEE lb. 39c
Quaker Maid CATSUP 8 oz. size 2 bots. 25c	Iona Brand Peaches 3 lge. cans 50c	Standard Brands Evaporated MILK tall can 10c
Evaporated Fruits Apricots lb. 27c Peaches lb. 17c		Sunsweet PRUNES 2 one lb. pkgs. 25c Two Pound pkg. 25c

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Loin or Rib
PORK ROAST pound **21c**
Loin or Rib Pork Chops lb. 25c
Meaty End Pork Chops lb. 22c

CHUCK ROAST lb. 25c
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Prime Rib Roast ..... lb. 32c
Boneless Rolled Pot Roast ..... lb. 25c
Fresh Ground Beef ..... lb. 28c

All Large Skinned SMOKED HAMS lb. 25c
Sugar Cured Boneless Bacon, in piece ..... lb. 23c
Lean Smoked Picnic Hams ..... lb. 18c
Very Good Smoked Sausage ..... lb. 23c
Meaty Spare Ribs ..... lb. 20c

R&P Adams' Country Scrapple ..... lb. 15c
R&P Adams' Pork Sausage ..... lb. 35c
Machine Sliced Bacon ..... ½ lb. 18c
Day Salt Belly ..... lb. 21c

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POULTRY NOTES

ITEMS OF INTEREST THAT WILL HELP OUR READERS SOLVE THEIR MANY POULTRY PROBLEMS

BY POLK T. BRAMBLE
Bramble Poultry Farm

With both hatcheries turning out thousands of chicks each week, and with so comparatively few buying in the section where the hatcheries operate, it is easy to see that our local poultrymen are missing a mighty good opportunity.

In many states, especially south of the Mason-Dixon line, poultrymen are now thinking seriously of setting the incubators for 1929 baby chicks. While a mild climate, such as is enjoyed by those living in that section, is very helpful in the poultry raising industry, poultrymen in all sections are being urged to hatch chicks earlier than is the custom. And there is a great deal to be said in favor of early hatching.

Perhaps the chief reason for adopting the early hatching plan is that chicks hatched in January will come into production from June to September according to the breed. This gives the poultryman eggs when the older hens are moulting and are producing few, if any, eggs, and keeps the monthly income from taking the usual fall slump.

Poultry experts now maintain that, contrary to the general opinion, January and February pullets, given proper care, will not molt at all or will molt so lightly that egg production will not be appreciably decreased. This fact makes the early hatched pullet especially attractive for instead of just coming into production in October and November when egg prices are best, she will be laying in full sway.

January is a good month to check on the feeding operations of the flock.

Hatching eggs will not produce good, strong vigorous chicks unless the egg contains the proper ingredients.

The only way a hen can put the right ingredients into her eggs is to have the proper feed. Cod liver oil and glass substitutes will furnish the vitamin D that is required. Sprouted oats will tone up the system and will furnish vitamin E. Yellowcorn and some form of green feed, such as dried green clover hay will supply the vitamin A. A little yeast put into the mash will tone up the system and will furnish vitamin B in case the ration is deficient in this.

In addition to the vitamin requirements, the breeders should be getting a proper mineral fed, as well as a balanced ration otherwise. Commercial feeds are profitable at all seasons of the year, but they are especially good to feed to breeders as they are compounded to take care of all the needs of the breeding hen.

When human beings become sluggist and inefficient resort is made to medical treatment, and when proper remedies are prescribed cures result. When whole communities become afflicted, it is apparent that something is causing the affliction and the medical and sanitary authorities unite to find the cause of the trouble. The Department of Health gets on the job and results begin to occur.

Why not follow the same procedure in the management of your own flock? Why not organize a Department of Poultry Health and carry out a systematic plan of health promotion and sanitation?

Many poultrymen are doing this, as a matter of fact, with more or less systematic attention to the welfare of their birds. They do it more as a matter of routine than anything else and because they feel that something must be done when an epidemic of disease breaks out in their flocks. Prevention of disease, however, is better than cure and nothing is better in disease prevention than a well-organized, sanitary campaign. It is not hard to do—it simply requires a little forethought, a little planning and a reasonable adherence to a planned program. Use a disinfectant to keep things sanitary, and always be sure to have a supply on hand.

What poultry raisers need is more and bigger golden wedding anniversaries—like this one.

An old gentleman and his wife just celebrated their golden wedding anniversary out at Clay Center, Kansas. On this day the wife claimed to have cooked for her husband two soft boiled eggs every morning, seven days a week, 52 weeks in the year for 50 years, according to the "Poultry and Egg Messenger" published by the Seymour Packing Company of Topeka, Kansas.

This firm put their mathematicians to work on this problem and found that this man had eaten 36,500 eggs in 18,250 sittings at the breakfast table.

It would take one hen 182 and one-half years, laying 200 eggs each year to produce this number of eggs. Of course this is an impossibility, but it just gives an idea of what one person can eat if he makes a regular practice of having eggs for breakfast.

The Seymour statisticians have gone further into this case, and they claim that if this man kept only average hens that would lay around 150 eggs each year, and that if each one of these hens were kept for only a two year period this number of eggs would require 125 hens. It would take 25 two year shifts of five hens each over the fifty year period to produce the approximate number of eggs the Clay Center man had consumed at his breakfast table.

MILLINGTON

The Asbury Bible Class was entertained last Thursday evening at the home of Mr. and Mrs. C. S. Church.

Mrs. Eva Marvel returned home last Sunday, after spending a few weeks with relatives in Wilmington.

Miss Elizabeth Kulley, of Chestertown, was the guest of Miss Catherine Lee on Wednesday of last week.

Mr. and Mrs. Ennis Walls and son, Roland Bartlett, of Wilmington, spent the week end with relatives in and near town.

Mr. S. T. Pippin was confined to his home a few days last week on account of sickness. Among others on the sick list at this writing are: Mr. Harry Rasin and little daughter, Jane.

The regular monthly meeting of the Queen Esther Circle, of Asbury M. E. Church, was held on Tuesday evening of last week at the parsonage.

Mrs. James Moore visited relatives in Philadelphia and Wilmington this week.

Mrs. David Bamberger, Mr. and Mrs. John Bamberger and Miss Harriet Bamberger, of near Dulaney's, were guests last Sunday of the former's sister, Mrs. George Jones.

Little Henry Higmn spent the past two weeks with relatives in Media and Chester, Pa.

Mrs. Merritt Brice returned home on Thursday of last week, after spending two weeks with relatives at Rock Hall.

Mr. W. H. Burris is visiting relatives in Wilmington, Chester and Philadelphia.

Mrs. Mary Spry and Mr. and Mrs. Lester Burns, of Wilmington, were guests last Monday of the former's niece, Mrs. Leo Gale.

Mr. Burke Lambertson, of South Amboy, and Mr. J. C. Numbers, of Parlin, N. J., spent the past week end with the latter's parents, Mr. and Mrs. F. C. Numbers.

Mr. and Mrs. Ferdinand McDade, of Philadelphia, visited her brother, Mr. John H. Wiest, last week.

Mrs. Leo Gale was the guest this week of relatives in Wilmington.

The Fourth Quarterly Conference was held at Asbury M. E. Church, on Friday, January 26.

Mr. Frank Lambert and family, of Elkton, and Mr. Walter Woodall, of Philadelphia, spent last Sunday with the latter's parents, Mr. and Mrs. John Woodall.

Mr. and Mrs. Paul Jones, of near Still Pond, visited her mother, Mrs. Eva Marvel, this week.

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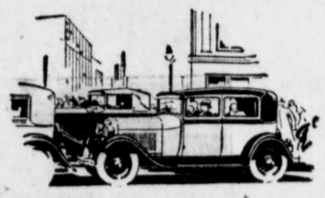
Safety, silence and simplicity are features of the new Ford six-brake system



ONE of the first things you will notice when you drive the new Ford is the quick, effective, silent action of its six-brake system.

This system gives you the highest degree of safety and reliability because the four-wheel service brakes and the separate emergency or parking brakes are all of the mechanical, internal expanding type, with braking surfaces fully enclosed for protection against mud, water, sand, etc.

The many advantages of this type of braking system have long been recognized. They are brought to you in the new Ford through a series of mechanical improvements embodying much that is new in design and manufacture. A particularly unique feature is the simple way by which a special drum has been constructed to permit the use of two sets of internal brakes on the rear wheels.

A further improvement in braking performance is effected by the self-centering feature of the four-wheel brakes — an exclusive Ford development. Through this construction, the entire surface of the shoe is brought in steady, uniform contact with the drum the instant you press your foot on the brake pedal. This prevents screeching and howling and makes the Ford brakes unusually silent in operation.

Another feature of the Ford brakes is the ease of adjustment.

The four-wheel brakes are adjusted by turning a screw conveniently located on the outside of each brake plate. This screw is so notched that all four brakes can be set alike simply by listening to the "clicks."

The emergency or parking brakes on the new Ford require little attention. However, should they need adjustment at any time, consult your Ford dealer for prompt, courteous, and economical service. He works under close factory supervision and he has been specially trained and equipped to help you get the greatest possible use from your car over the longest period of time at a minimum of trouble and expense.

Ford

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