

Buy Where Millions Are Buying

9,262,068

people bought Used Cars and Used Trucks from Chevrolet Dealers during the last six years.

CHEVROLET

Do as millions do—see your CHEVROLET DEALER FIRST for the best USED CAR VALUES

Let's get together . . .

If you want a late model car or truck with modern improvements—for a very small amount of money . . .

We have what you want

If you have an older car or truck to trade on a fine, late model used car . . .

You have what we want

Only Chevrolet dealers offer used cars with an "OK that Counts" tag

5 REASONS WHY YOU WILL SAVE BY BUYING NOW!

SAVE All used cars priced to sell fast, in order to make room for more trade-ins.

SAVE Buy now—before prices rise—and save the difference.

SAVE Save winter conditioning expense on your old car.

SAVE Save depreciation on your old car. Trade up now.

SAVE Save costly repairs on your old car.

5 REASONS WHY YOU SHOULD BUY YOUR USED CAR FROM YOUR CHEVROLET DEALER!

1 Your Chevrolet dealer offers the finest selection of used cars and the best values.

2 You can buy from your confidence.

3 Your Chevrolet dealer employs the best reconditioning methods.

4 Lowest possible prices commensurate with quality.

5 Your Chevrolet dealer stands firmly behind every used car he sells.

Chevrolet Dealers are Headquarters for USED TRUCK VALUES!

Look in the Classified Section of this paper for your Chevrolet Dealer's Used Car Bargains

BIGGEST USED CAR BARGAINS OF THE YEAR!

A. J. Dinsmore & Bro. Phone 108 Rising Sun, Md.

EXPERIMENTAL FARM COW PRODUCES 105,884 POUNDS OF 4% MILK IN EIGHT COMPLETE LACTATION PERIODS



Purina Farm Cow No. 132. Her fine calving and milk production record graphically illustrates the necessity of proper feeding and conditioning while dry.

She has no name—just a number. She is known only as Cow No. 132 in the Purina Experimental Farm herd at Gray Summit, Missouri. Yet old 132 is making a real name for herself by her contributions to the cause of building longer milking life and higher production in dairy cows.

Now in her twelfth year, she has dropped her ninth calf and produced a total of 105,884 lbs. of milk in 8 complete lactations, according to Meade Summers, manager of Purina Mills' Dairy Department. "Backed by so fine a record," says Summers, "Cow 132 is definitely able to tell dairymen what it takes to increase the profitable milking span of a dairy cow's life, and cut down costly herd replacements due to breakdown or prematurely worn out animals.

Down and Up Again

"In 1931, Cow 132 produced 9,830 lbs. of milk. But in 1932, she dropped back to 7,481 lbs. because for experimental purposes she was not conditioned on any special dry-cow ration during her dry period. After her 1932 milking

year she was put on Dry and Freshening Chow (experimental ration) and each year since then she has been conditioned on Dry and Freshening Chow during her dry period. Her production records have been consistently high since that time:

Year	Lbs. Milk	Lbs. Fat
1933	14,703	602
1934	17,551	737
1935	14,203	596
1936	15,458	602
1937	12,961	518
1938	13,695	548

"Taking in the figures of her first two lactations, this makes a total of 105,884 lbs. of milk, yielding 4,271 lbs. butterfat—a lifetime fat test of 4%! And she's still going strong. She has bred regularly year after year and her nine calves have all been normal and vigorous.

"This all points to one of the most important steps in dairy herd management—namely, the importance of proper feeding during the dry period," says Summers.

To treat for large roundworms (ascariids) withhold food from adult birds eight hours before and at least two hours after dosing with Purina Tetsules. If Tetsules are to be given at night birds should not be fed after noon. Sick or diseased birds, hens in high production, or birds under two months old should not be dosed. For birds weighing less than six pounds, one c.c. Tetsule will do an efficient job of worming; for birds weighing more than six pounds, the dosage is two one-c.c. Tetsules.

Every 60 seconds the State of California produces 9,000 pounds of grapes!

Many a man lives poorly in order to die rich.

Horses in Wartime

During the first three years of the Boer war, 1900-1902, inclusive, prices for horses in the United States advanced to \$93.76 per head. During the three-year period 1896-1898 the average price had been \$74.56. During the five years 1909-1913 prior to the World war the average price of horses in the United States had been \$148.02. During the five years 1915-1919, inclusive, the average price in this country advanced to \$191.72.

In a minute France produces 1,000 pounds of butter.

This minute Great Britain is producing another four tons of salt!



HEN FACTS

The poultryman who produces average products must be satisfied with average prices.

The primitive hen laid 12 to 15 eggs in a year.

Today, hens are laying 150-200 and some birds 300 eggs or more in 12 months.

Good Breeding, Sound Management, Careful Sanitation, and Good Feeding have made this possible.

Puri-flave is the richest known commercial source of vitamin G (flavin).

Every poultry raiser should look beyond the price on the bag or ton when he purchases feed for his laying flock, his breeder flock, his baby chicks, or his growing pullets.

With poultry, the following are influenced by breeding—Health, Body Size, Body Shape, Production, Egg Size and Shape, Shell Color, Broodiness, Fertility, Hatchability, Livability, Growth, Persistency of Production, Color of Feather.

In describing Puri-flave, Dr. H. J. Smith, Director of Research for Purina Mills, says, "Puri-flave contains more vitamin G than all other known commercial sources and is not subject to the extreme variation in content of this valuable vitamin, so characteristic of other sources.

Because the mineral content of poultry rations affects egg production, bone development, growth and health, leading feed manufacturers exercise extreme care to insure having the proper mineral balance in their feeds. Nothing should be added to them unless that is the manufacturer's recommendation.

Stocks of wheat in Maryland mills and elevators are estimated by the Maryland Crop Reporting Service at 520,000 bushels. Present stocks are considerably higher than those of the last 5 years.

Americanism: Industrial cities filled with farmers on relief; farm hands quitting because farmers can't pay town wages.

FARM TOPICS

DEVICE DETECTS IODINE IN FEEDS

Colorado Scientist Develops Important Testing 'Torch.'

By DR. FRANK GASSNER

Use of a special torch, recently developed at the Colorado State college experiment station to determine iodine content of feedstuffs, may prove tremendously important to dairymen, live stock and poultry growers of the nation.

The experiments were confined to feed grown in Colorado, the general results will be important to these industries all over the nation where the feed grown is low in iodine content. Colorado feeds are very low in this element—so low that the state should be included in the so-called "goiter belt" of the Midwest.

Investigations carried on at the experiment station have shown that poultry and rats in some cases will develop goiter when they are fed ordinary rations. Work by the poultry and pathology sections of the station was the first in which it was shown possible to produce goiter in poultry experimentally. Similar investigations are being carried on with lambs and cattle, and there is evidence that goiter may be produced in these also. Thus it is probable that feed formulas must include ingredients rich in iodine to prevent goiter.

The torch was developed in the pathology section of the experiment station. It is made of specially resistant stainless steel of chrome and nickel alloy and will reveal iodine in as small a proportion as 10 parts per billion.

This is a considerable improvement over the brass torch previously used for this type of work. The disadvantage of the brass torch was that it had to be lacquered often to prevent contamination of the sample by excessive corrosion.

The only torch known by the department to be as satisfactory as this stainless steel instrument is one at the University of Minnesota which is made of platinum. This torch cost approximately \$2,800 as compared to a cost of less than \$25 for the steel torch.

The torch is useful in ascertaining not only the iodine content of feedstuffs, but of biological material as well. Anything that can be made to burn can be tested with this torch.

Power Line Building Cost Is Cut to \$900 Per Mile

Engineers of the Rural Electrification administration are constructing electric lines into rural areas at an average cost of about \$900 per mile. These costs prior to the REA ran from \$1,500 to \$2,000 a mile because private engineers were using for rural lines the heavy construction used in city and suburban areas.

The REA engineers dropped the cross arm from the single-phase lines and simplified pole assembly for the two- and three-phase lines. New, stronger conductors allowed longer spans with fewer poles.

Several Texas projects have been built recently at a cost of about \$500 a mile. The construction was light because sleet and ice do not have to be reckoned with in Texas. But even under sleet and wind conditions, the lines have held up well.

Durability of the lighter construction was demonstrated last year when a series of destructive tornadoes struck southern Minnesota. At Anoka, near Minneapolis, although the station was destroyed, practically no line was destroyed. Near Melrose, west of Anoka, during the same week, greater damage was inflicted on lines of a utility than on REA lines in the same territory. Service of the co-operative was restored in less than half the time required by the utility.

Many private utilities are following the lead of the REA engineers in using lighter construction on their rural lines.

Dipping for Mange

Mange in hogs may be controlled by dipping with a solution made at the rate of one gallon of liquid lime sulphur to 25 gallons of water at a temperature of 100 to 105 degrees F. Nicotine sulphate, 40 per cent strength, used at the rate of one ounce to three gallons of water, has also proved effective. Dip the hogs twice about ten days apart, although in severe cases three or more dips may be necessary to clean up the skin.

TRAGEDY FOLLOWS HUNT FOR HOLLYWOOD GOLD

Strange story of how eight men interested in finding the riches of Old Mexico, thought buried near Hollywood, California, have met deaths.

Don't miss this illustrated feature in the March 3rd issue of **The American Weekly** the big magazine distributed with the **BALTIMORE AMERICAN** On Sale At All Newsstands

'Stored' Rays of Sun Used in House Heating

Use of the stored rays of the sun for house heating is the subject of an extensive research program underway at the Massachusetts Institute of Technology.

Seeking to utilize advantageously the vast energy emitted by the sun, and trap the heat for useful purposes of man, Tech has built an experimental house, designed to capture waste heat and "store" it in the basement.

In the basement of the especially designed laboratory house is a large well-insulated water storage tank to be used for ironing out the fluctuations in heat collected from a source so variable as the sun. The building's heating system consists of a method of forced air circulation so arranged that the flow of air can be either over the hot tank surface or through the coils of a refrigeration system to be installed later. This refrigeration system, operating on an absorption principle, will utilize sunlight as its heat source.

Prof. Hoyt Hottel of M. I. T. states that, although several types of energy collectors, or "heat traps," are to be tried, first attention is to be given to a shallow box-like heat collecting device placed in a recess on the roof of the building. The bottom of the box is a thin sheet of metal painted black to absorb the utmost amount of solar energy. Firmly fixed to the under side of the sheet is a series of small thin-walled metal tubes which are heated by contact with the sheet and which in turn heat water circulated through them.

The box has several covers of glass, interspaced with dead air regions, through which nearly all the sunlight can pass, but back through which little heat can escape. The sunlight is converted to heat when it strikes the metal sheet. Beneath the box is a layer of mineral wool to prevent the escape of heat in that direction.

After the water has been warmed in the heat collector, it passes to the storage tank in the basement.

Depending upon the size of the insulated tank, water can be kept hot from a few weeks to a half a year by this method.

University of Future Will Have No Campus

The model university of the future, President James D. Hoskins of the University of Tennessee believes, will be one in which a large majority of the students never appear on the campus.

Instead they will be going to school in their own community under a highly developed extension service plan which will send teachers to them.

"After all," Hoskins said, "a state university has but one reason for existence, and that is to create for its state. Gone are the days when a university was merely an institution for classical learning where knowledge was regarded as its own reward.

"It is not enough to train a person to be intelligent. He must be intelligent for some useful purpose."

In agricultural states, he said, the state university should be the center of research with its functions spreading out into the rural districts through adults classes. He said the University of Tennessee had made a start in that direction with a constantly expanding extension service.

With the advent of Lent, Mrs. Homemaker will study up on meatless recipes and welcoming new ideas to satisfy her family's appetite. Some 15 to 20 percent of our population will observe Lent in some degree. Over 18 million Catholics alone as well as members of other faiths will religiously observe this season. Gone are the days when your grocer considered the Lenten season one of reduced business volume. For meatless days he will have on hand fine stocks of fish and shellfish. Your restaurant, too, will be featuring special seafood dishes throughout Lent. By fishing boat, train and truck, literally millions of oysters grown in production areas from Cape Cod to Texas will reach consuming markets. Gathered by the hardy oystermen from the cold Atlantic coastal waters and brought to your market in the shell or in cans packed in crushed ice, you will be assured of the finest oysters.

To assist the house wife in adding variety to her Lenten menus, Oyster Institute members will distribute through their buyer outlets, tens of thousands of booklet—15 Ways to Serve Fresh Oysters. Through the columns of your Favorite Food Editor you will undoubtedly find additional recipes and helpful Lenten suggestions. You attention will be called to the ease of preparation of oysters, no expensive ingredient, no waste, ease of digestibility, and their wide popularity among men-folks. And as you eat those luscious stews, oysters panned, scalloped, creamed, Rockefeller and on the half-shell, you will be winning the gratitude of those hardy men who tong and dredge the oysters in the face of winter's cold and storm, many of whom live in small hamlets or on farms removed from the larger centers of population. Ask your grocer for one of the recipe booklets.

Extension farm account work had its beginning in Maryland in 1931. The most recent report shows that more than 125 farm account books are now kept in the state. The account books are now kept in the state. The account books are well distributed throughout the counties and represent nearly every type of farming.

The natives at a resort are those who dress as modestly as the visitors dress back home.

OLDER WORKERS WARNED AGAINST QUITTING JOBS TOO SOON

A worker who has reached age 65 and wishes to file claim for monthly payments old-age insurance should discuss the matter with a representative of the Social Security Board before he gives up his job. This statement was issued today by Luther Becker, Manager of the Baltimore field office of the Social Security Board, who said further, that a man sometimes thinks that he is eligible for old-age insurance payments, when, as a matter of fact, his wage records show that he lacks a little bit of having enough coverage to entitle him to monthly benefits.

Mr. Becker emphasized the fact that a 65-year old worker who does not have enough wage credits to qualify for monthly payments may continue working in covered employment and build up sufficient credits. "It must be remembered that wages earned during 1937 and 1938 count toward old-age insurance benefits, only if they were earned before the worker's 65th birthday," he said, "but now since the law has been changed, wages received after 1938 count toward benefits, regardless of the worker's age."

He explained that before an employee is entitled to monthly benefits he must have worked in covered employment after 1936 for some time in six different calendar quarters at wages amounting to \$50 or more during each of such quarters. (A calendar means a three-month period beginning January 1, April 1, July 1, or October 1.)

"Some of these older workers who held jobs in covered employment during 1939 and during the early weeks of 1940, now have five calendar quarters of coverage; but before they can qualify for monthly payments, they must get one more quarter of coverage," he said. "That is entirely possible for those who can work long enough during the second calendar quarter of 1940 to earn \$50."

Mr. Becker gave this illustration: A mill worker who is now 68 years old was employed a good part of the time in each of the four quarters of 1939 and continued to hold his job during January 1940, with wages of \$25 a week. He therefore has five quarters of coverage to his credit. Even if he had to remain idle the rest of this quarter, he might then go back to his job after April 1, and work there long enough to receive wages of \$50. Then his wage record would show that he actually had the six quarters of coverage required by law in order to qualify for old-age insurance payments. Mr. Becker stressed the fact that he will be glad to talk with any one who has reason to believe that he is entitled to payment. His office is at 506 Park Avenue, Baltimore.

WIDER USE OF OYESTERS DURING LENT

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