

THE MARTHASVILLE RECORD, Marthasville, Missouri. Friday, January 20, 1933.

MARTHASVILLE RECORD
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St. Charles County Farmers Closing Up Farm Accounts

Since January 1st County Agent Langenbacher has been busy auditing the farm account books of farmers who are co-operating with the University and the Extension office in keeping farm accounts.

The system of accounts used in St. Charles county permits of detailed information on each division of the farm business. This includes the land itself, the farm implements, horses, cattle, hogs, sheep, poultry and other kinds of stock.

Tuesday both houses were ready for business. Numerous bills were introduced by floor leader Edgar J. Keating in the House, and seventeen administration bills were introduced by Senator Phil Donnelly, floor leader in the Senate.

These cooperating farmers find that dairying does not pay unless each cow produces at least 300 pounds of butterfat, each hen lays at least 140 eggs during the year, and the hogs are made to weigh better than 200 pounds in six months.

These cooperators have found further, that in order to have some degree of success on the farm it is necessary to have a well balanced livestock program in which all feeds are fed on the farm and the residue returned to the soil.

The farmers who are keeping farm accounts are: Fred Weibink and C. Mallinckrodt, Femme Osage; Enos Nadler and Herman Backhaus, Augusta; A. L. Fluemeyer and Herbert Schemmer, Defiance; Edw. Berghaus of Howell; Edgar Borgelt, New Melle; G. W. Brunning and D. H. Kerr, Foristell; Clarence Schaefer and John Schucknebrock of Wentzville; Joe Yomund and P. Duello, St. Paul; Fred Genteman of O'Fallon; Aloys Schneider and N. M. Auchly of St. Peters; Jno. Meers and Ralph Richterkising, Cave Springs; Arthur and Martin Hollrah, Elm Point; L. Benne, Cien Ohms and Louis Kohrs of Boschertown; Herman Ehmler, Orchard Farm; and George Meers, Harvester.

Rep. Oberhellmann Reports Week's Doings Of Legislature

Since the Committee on Rules of the House was busy the latter part of last week perfecting the House rules, the Speaker of the House was busy selecting the various committees. They were ready to report Monday. Monday afternoon both the majority and minority parties held caucuses to discuss the rules. The majority party decided on several changes of the rules, but were voted down at the regular evening session. After a few minor changes, proposed by Chairman McCawley, the rules were adopted.

After the adoption of the rules, the Speaker announced the various committees. Each Republican member was appointed on one or more important committees, and several of lesser importance. The writer was assigned to the committee on Agriculture, Criminal Justice, Bills Agreed To and Finally Passed, Justice of the Peace, and Flood Control.

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These cooperating farmers find that dairying does not pay unless each cow produces at least 300 pounds of butterfat, each hen lays at least 140 eggs during the year, and the hogs are made to weigh better than 200 pounds in six months. They have also learned that an acre of corn requires some twenty-two hours of man labor and forty hours of horse labor, which added to the other costs of producing corn make it necessary to secure good yields before profitable corn production can be had.

TRELOAR NEWS

Mrs. Joseph McVey of Holstein spent several days of last week with Mr. and Mrs. Herbert Scharnhorst in St. Louis. Mrs. M. Kiener went to St. Louis again Sunday to see the doctor. We are glad to say that she is getting along as well as can be expected.

Mr. and Mrs. Virgil Schaub and daughter of Washington were guests here with homefolks for several days last week. Benj. Wegener of Pendleton has been in town for several days having some repair work at the Wegener store building.

Mr. and Mrs. Otto Meyer and Miss Verna Hasenjaeger motored to St. Louis last Sunday. The latter has employment and will remain in the city indefinitely. Scoutmaster Walter Nienkamp and most of the scouts of his troop delightfully surprised Scout Teddy Hase on his 17th birthday last week Wednesday evening. The evening was spent at Book and Fritchie. Refreshments were served and everyone present enjoyed the evening.

Notice Of Final Settlement

Notice is Hereby Given, to all creditors and others interested in the Estate of Adolf Schake deceased, that I, John A. Schake, Administrator of said Estate, intend to make Final Settlement thereof at the next term of the Probate Court of Warren County, Missouri, to be held at Warrenton, in said County, on the 18th day of February, A. D. 1933. John A. Schake, Administrator.

Femme Osage Vicinity News

Mr. and Mrs. Oscar Nadler went to St. Louis Friday on business.

Mr. and Mrs. Gus Rawie called on Mr. and Mrs. Herman Bollmann last Friday night. Emil Heimich is on the sick list. We hope for a speedy recovery.

Rev. Bechtold of Cappeln died Sunday night. Burial took place at Cappeln Wednesday.

Mr. and Mrs. Wm. Holtmann Jr. went to Marthasville Sunday for a visit with relatives.

Mr. and Mrs. Ed Joerling spent Sunday with Mr. and Mrs. Elmer Welge of near Foristell.

Mr. and Mrs. Herman Bergsicker and son spent Sunday at Mr. and Mrs. George Hinah.

Mr. and Mrs. Fritz Fuermann of New Melle spent Saturday at the home of Mr. and Mrs. Dan Thilking.

Mr. and Mrs. Lando Langkopf and son of Washington spent Saturday and Sunday with Mr. and Mrs. Hugo Luettekemer.

Born to Mr. and Mrs. Emil Fischer last week, a six and one half pound girl. Congratulations are extended.

Louis Brandes and Mr. and Mrs. Alvin Wildschultz and family spent Sunday at Mr. and Mrs. Edwin Brandes at Defiance.

Henry Staake died at St. Charles last week Thursday. Burial took place at Femme Osage on Sunday, Rev. Thomas of St. Charles officiating. Mr. Staake was 74 years old.

Milk "Schooner" Helps Dealers And Dairymen

The Washington Citizen says: C. D. Hemmingway, who represents a fertilizer factory in East St. Louis, was in Washington this week. Mr. Hemmingway visits many farming communities and told here how soft drink dealers in some Indiana towns and along the highways have taken advantage of low milk prices. They pay dairy farmers from 12 to 15 cents per gallon for fresh whole milk and make this into a new drink which they call "milkade."

Ten Years' Progress in Road Building In Missouri

(Continued from first page) A glance at the accompanying maps clearly show the progress Missouri has made during the past ten years in road building. October 1, 1922, Missouri had 685 miles of improved roads of all types. During the following ten-year period this mileage has

increased to nearly 10,000 miles. Missouri's road program, however, is not nearly complete, as the state has only made a good start on the proposed supplementary or farm-to-market roads of 11,000 miles and the completion of the traffic relief routes, which are so necessary to a completed system.

ing over 100 per cent profit even with the little flavoring and sugar added. It works three ways; the consumer gets the biggest health drink his nickel will buy; the dealer makes a bigger profit than on any other drinks, and the dairy farmer receives more for his product that he can get in the market centers. Along the highways where farmers are retailing the milkade themselves, they are getting about four times as much for the milk as they formerly did.

Notice of Final Settlement

Notice is Hereby Given, to all creditors and others interested in the Estate of Valentine Dieckhaus deceased, that I, Caroline Dieckhaus, Executrix of said Estate, intend to make Final Settlement thereof at the next Term of the Probate Court of Warren County, Missouri, to be held at Warrenton, in said County, on the 13th day of February, A. D. 1933. Caroline Dieckhaus, Executrix.

SPEED FOR SCHOLARS

- HOME LUNCHEES
I Creamed Chicken and Peas, Baked Potatoes, Whole Wheat Muffins, Steamed Apricots, Milk.
II Potatoes au Gratin, Cole Slaw, Rye Bread, Pineapple, Marshmallow Pudding, Milk.

- SCHOOL LUNCHEES
I Deviled Peanut Sandwiches, Cheese and Fruit Sandwich, Fresh Ripe Tomato, Banana, Oatmeal Cookies.
II Tuna Fish Sandwich, Lettuce Sandwich, Chocolate Blanc Mange, Figs, Milk.

"TUMMY HAS A IN every subject on his report card is the boast of many a fond mother. This doesn't tell all there is to tell about Tummy—how he raises in athletes, what sort of a sportsman he is, and what he gets out of life besides scholarship. It is, however, gratifying to know that he rates high in classwork. It is the work of mothers to supply plenty of speed and energy to boys up so that a child will have an abundance of energy for sport as well as for study. School lunches are most important in supplying this energy.

Vary the Feeds

To secure the best results, plan varied lunches—not the same old thing. Make a business of planning these lunches to please and to give good value. Just as a department store buyer selects commodities with these two ends in view. The buyer knows the type of articles his customers like, and from this basic knowledge the work becomes interesting. Every mother knows the type of foods her child likes, and it becomes an interesting problem to work from this basic knowledge to supply good food value and dishes that reward them that which comes from seeing Tummy grow sturdy



and sit and hearing the testimonial of the "satisfied customer": "Oh Boy, oh BOY! That's S—well! Let's have it again, Mother!" And now to be specific, let's plan some good noon-day lunches for the school child. Here are two menus to be served at home, and two to be carried in the lunch box to school. They are not difficult to prepare and the recipes are tested.

Pineapple-Morshel-low Pudding: Boil one and one-half tablespoons gelatin in one-half cup cold water for five minutes. Heat to boiling, add one-half cup crushed pineapple, one-half cup sugar and one tablespoon lemon juice. Dissolve the gelatin in this boiling fruit mixture. Then add the juice and cherries from one-half of an 8-ounce bottle of Marshmallow cherries and cool. When ready to set, cut up 12 marshmallows and add with three-fourths cup beaten cream. Chill. This serves eight persons. Deviled Peanut Sandwiches: Mix together the contents of one 2 1/2-ounce can of deviled ham, one-third cup strained peanut butter, a few grains of salt and one-fourth cup of mayonnaise. Spread between buttered slices of Graham bread. Cheese and Fruit Sandwiches: Mash two cream cheeses, add one-fourth cup of crushed pineapple which has been drained, and one-fourth cup of strawberry preserves. Cream well and spread between this slice of bread. Tuna Fish Sandwich: Mix together the contents of one small can of tuna fish (tongue), two one-tablespoon chopped green pepper, one-half cup chopped celery, one-fourth teaspoon salt and four tablespoons mayonnaise. Chill and spread on buttered bread.

