



**WHELEN DRUG.**  
**Phone 1700**  
**RED HOOK, NEW YORK**

## JANUARY » 1939

SUN	MON	TUE	WED	THU	FRI	SAT
<b>1</b> <small>NEW YEAR'S DAY</small>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>
<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>
<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>
<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b> <small>3:30 PM DENTIST</small>	<b>27</b>	<b>28</b>
<b>29</b>	<b>30</b>	<b>31</b>	 <small>Full Moon 5th</small>	 <small>Last Quar. 12th</small>	 <small>New Moon 20th</small>	 <small>First Quar. 28th</small>

**DECEMBER » 1938**

SUN	MON	TUE	WED	THU	FRI	SAT
«	«	«	«	<b>1</b>	<b>2</b>	<b>3</b>
<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>
<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>
<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>
<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>	<b>30</b>	<b>31</b>

JANUARY - FIRST MONTH

**FEBRUARY » 1939**

SUN	MON	TUE	WED	THU	FRI	SAT
«	«	«	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>
<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>
<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>
<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>
<b>26</b>	<b>27</b>	<b>28</b>	»	»	»	»

351 Different Jobs Your G.L.F. Can Do—See Back of Page





**WILKEN BROS.**  
**Phone 1700**  
**RED HOOK, NEW YORK**

## FEBRUARY » 1939

SUN	MON	TUE	WED	THU	FRI	SAT
Full Moon 4th	Last Quar. 10th	New Moon 19th	1 <sup>32</sup>	2 <sup>33</sup> GROUND HOG DAY	3 <sup>34</sup>	4 <sup>35</sup>
5 <sup>36</sup>	6 <sup>37</sup> <i>50 Shove</i>	7 <sup>38</sup>	8 <sup>39</sup> BOY SCOUT ANNIVERSARY	9 <sup>40</sup> <i>N.Y.</i>	10 <sup>41</sup>	11 <sup>42</sup>
12 <sup>43</sup> LINCOLN'S BIRTHDAY	13 <sup>44</sup>	14 <sup>45</sup> ST. VALENTINE'S DAY	15 <sup>46</sup>	16 <sup>47</sup> <i>STORE COMMITTEE</i>	17 <sup>48</sup> <i>3 PM</i>	18 <sup>49</sup>
19 <sup>50</sup>	20 <sup>51</sup>	21 <sup>52</sup>	22 <sup>53</sup> <i>50 - Street</i> WASHINGTON'S BIRTHDAY	23 <sup>54</sup>	24 <sup>55</sup>	25 <sup>56</sup>
26 <sup>57</sup>	27 <sup>58</sup> <i>Write abt 9:30</i>	28 <sup>59</sup>	» First Quar. 26th	»	»	»

JANUARY » 1939

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	»	»	»	»

MARCH » 1939

SUN	MON	TUE	WED	THU	FRI	SAT
»	»	»	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	»

FEBRUARY - SECOND MONTH

Everything Ready for Early Chicks?—For Care and Feeding See Back of Page



# One-Stop FARM SUPPLY SERVICE

Your G.L.F. Service Agency Has in Stock or Can Get for You Any of the Following Items:

## FEEDS

### Dairy Feeds

Super Milk Maker 24%  
Super Exchange Dairy 20%  
Milk Maker 24%  
Exchange Dairy 20%  
Legume Dairy 18%  
Fitting Ration 13%  
Summer Dairy 20%  
20% Cow Feed  
24% Cow Feed  
18% Cow Feed  
30% Dairy Supplement  
34% Dairy Supplement

### Poultry Mash

Starting & Growing Mash  
Super Laying & Breeding Mash  
Super Laying Mash  
Laying Mash  
Special Starting & Growing Mash  
Special Laying & Breeding Mash  
Thrift Mash  
Market Laying Mash  
Laying Mash Supplement  
Growing Mash  
Flushing Mash

### Scratch Grains

Super Coarse Scratch  
50-50 Coarse Scratch  
Whole Corn Super Scratch  
Whole Corn 50-50 Scratch  
Intermediate Scratch  
Chick Scratch

### Turkey Feeds

Turkey Starting Mash  
Turkey Growing Mash  
Turkey Breeder Mash

### Stock Feeds

Calf Starter  
Calf Meal  
Horse Feed  
Ground Horse Feed

Hog Feed 17%  
Protein Supplement for Beef  
Cattle 32%  
Dog Food

### Grain Goods

Feed Yellow Corn Meal  
Fancy Yellow Corn Meal  
Yellow Sifted Cracked Corn  
Recleaned No. 2 Yellow Corn  
Recleaned No. 2 White Oats  
Ground Oats  
Recleaned White Clipped Oats  
Pulverized White Oats  
50-50 Ground Corn and Oats  
Choice Feed Wheat  
Choice Feed Barley

### Ingredients

Standard Bran  
Standard Middlings  
Flour Middlings  
Standard Wheat Mixed Feed  
Heavy Wheat Mixed Feed  
Wheat Red Dog  
White Hominy  
Linseed Oil Meal  
Gluten Feed  
Beet Pulp  
Cottonseed Meal 41%  
Corn Distillers' Dried Grains  
Soybean Oil Meal  
Alfalfa Meal 17%  
Brewers' Dried Grains  
Feeding Rolled Oats  
Meat Scrap (50% or 55%)  
Steamed Bone Meal  
Fish Meal  
Cane Molasses  
Cod Liver Oil (straight or reinforced)  
Condensed Buttermilk  
Charcoal  
Oyster Shells  
Calcite Grit  
Salt

Granite Grit

## FERTILIZER

### Open Formulas

	4-12-4	3-12-18
10-20-10	4-12-4	3-12-18
8-16-14	3-12-6	6-6-5
5-20-5	0-20-10	0-20-20
5-10-10	4-16-20	2-8-10
5-10-5	5-8-7	2-20-10
4-16-4	4-8-7	2-12-4

### Superphosphates

32% Gran-Phosphate  
20% Gran-Phosphate  
20% Old Style  
16% Old Style

### Fertilizer Materials

Granular Cyanamid  
Nitrate of Soda  
Bone Meal (raw or steamed)  
Animal Tankage  
Sulphate of Ammonia  
Muriate of Potash  
Nitrate of Soda Potash

### Lime

Limestone Meal  
Pulverized Limestone  
Hydrated Lime

## SPRAYS AND DUSTS

### G. L. F. Formula Dusts

Lime-Calcium Arsenate Dusts  
Lime-Monohydrated Copper-  
Calcium Arsenate Dusts  
Lime-Monohydrated Copper  
Sulphate Dusts  
Nicotine Dusts  
Pyrethrum Dusts  
Rotenone Dusts  
Sulphur-Lead Arsenate Dusts  
Naphthalene-Lime Dusts  
Red Copper Oxide-Calcium  
Arsenate Dusts

### Materials

Nicotine Sulphate  
Calcium Arsenate  
Copper Sulphate  
Corrosive Sublimate  
Dry Mix Sulphur Lime  
Dry Wettable Sulphur  
Flotation Sulphur Cream  
Lime Sulphur Solution

Calomel  
Cubé Root  
Cuprocide  
Cupro-K  
Goulac  
Lead Arsenate  
Soybean Flour  
Spray Lime  
Sulphur  
Monohydrated Copper Sulphate  
Pyrethrum Powder  
Red Copper Oxide  
Commercial Flour of Sulphur  
Yellow Oxide of Mercury  
Z-O Copper Fungicide  
Basic Zinc Arsenate  
Bordeaux Mixture  
Pyrethrum Spray  
Dry Lime Sulphur  
Magnesium Arsenate  
Paradichlorobenzene  
Potash Fish Oil Soap  
Sodium Arsenate

Summer Oil

Talc

Carbolineum

Cyanogas

Formaldehyde

Form-O-Fume

Paris Green

Zinc Oxide

Zinc Sulphate

## FAMILY FOODS

### Cereals

Golden Corn Meal  
Rolled Wheat  
Rolled Oats  
Quick Cooking Rolled Oats  
Reinforced Cereals  
Corn Flakes  
Wheat Flakes  
50-50 Rolled Wheat and Oats

### Old Jug Table Molasses

Hand Picked Table  
Beans

### Flour

Quality Patent  
Baker's Special  
Quality Pastry  
Old York State Pastry  
Utility Family  
Whole Wheat  
Graham  
Medium Rye  
Buckwheat  
Patron's Pancake  
Golden Blend  
Self-Rising Pastry

## SEED

### Clover and Timothy

Medium Red Clover  
Mammoth Clover  
Alsike Clover  
Kent Wild White Clover  
White Dutch Clover  
Yellow Trefoil  
Ladino Clover  
Crimson Clover  
Timothy  
Timothy-Alsike

### Alfalfa

Ontario Variegated  
Northern Variegated  
Grimm  
Northern Common  
Kansas No. 11

### Forage

Dwarf Essex Rape  
English Broad Leaf Rape  
Super Hairy Vetch  
Millett (3 kinds)  
Sudan Grass  
Sorghum  
Soybeans (4 kinds)  
Canada Field Peas

### Grass and Lawn Seeds

Cornell Pasture  
Cornell Hay Pasture  
Med-O-Pastur  
Red Top

Kentucky Blue Grass  
Canada Blue Grass  
Orchard Grass  
Bent Grass  
New Zealand Cheeping Fesque  
Perennial Rye Grass  
Rough Stalk Meadow Grass  
Reed's Canary Grass  
Brome Grass

### Seed Grain

Oats  
Barley  
Corn (silage or grain)

### Vegetable Seeds

Beets  
Beans  
Brussels  
Sprouts  
Broccoli  
Cabbage  
Cauliflower  
Carrots  
Chard  
Celery  
Cucumber  
Egg Plant  
Kohlrabi  
Lettuce  
Muskmelon  
Onion  
Parsley  
Parsnip  
Peas  
Peppers  
Pumpkin  
Radish  
Rutabaga  
Salsify  
Spinach  
Squash  
Sweet Corn  
Tomato  
Turnips  
Watermelon

### Inoculants

Crow Defeat  
Legume Inoculant

## PAINTS

### Outside Paints

Super House Paint (white and colors)  
Super House Primer  
Barn and Roof Paint  
Porch and Deck Paint  
Implement Paint  
Milkhouse Paint  
Shingle Stain  
Shellac  
Sash Paint  
Liquid and Plastic Asbestos

### Inside Paints

Flat Paint  
Semi-Gloss Paint  
Enamel

Wall Sealer  
Interior Primer  
Floor Paint  
Interior Varnish  
Spar Varnish  
Floor Varnish  
Varnish Stains  
Paint and Varnish Remover

### Paint Materials

Brushes  
Linseed Oil  
Turpentine  
Drier  
White Lead  
Putty  
Resin Enamel  
Wax Emulsion

## MISCELLANEOUS SUPPLIES

### Asphalt Roofing and Shingles

G.L.F. Standard Roofing  
(4 weights)  
G.L.F. Super Roofing (3 weights)  
Slate Surfaced Roll Roofing  
Shingles (5 styles)

### Barn Equipment

Stanchions  
Stalls and Partitions  
Water Bows  
Safety Bull Staff  
Milk Stools

### Bedding

Peat Moss  
Sugar Cane Residue  
Peanut Hulls  
Shavings  
Hay and Straw

### Disinfectants and Remedies

Calcium Chloride  
Black Leaf Worm Pellets  
Black Leaf Worm Powder  
Black-Nic  
Tobacco Powder  
H-T-H 15  
Louse Powder  
Fly Spray  
Stock Spray  
Washing Powder  
Pine White  
G.L.F. Livestock Ointment  
G.L.F. Epsom Salts

### G.L.F. Electric Fence Controller

### Harvest Material

Binder Twine  
Canvas Belting  
Canvas Covers  
Hay Forks  
Hay Carrier  
Hay Track

### Oils and Grease

Bureau-Penn Motor Oil  
Triad Motor Oil  
Hypoid Gear Oil  
Transmission Oil  
Pressure Gun Grease  
Ade Grease  
Cup Grease  
Canasput

### Poultry Equipment

Brooders  
Feeders  
Fountains  
Float Valves  
Egg Baskets  
Egg Cases  
Nests

### Silage Preservatives

Cane Molasses  
Silo-Phos (68% Phosphoric Acid)

### Steel and Wire Products

Bale Ties for Hay Baling  
Barbed Wire  
Steel Fence Posts  
Nails and Staples  
Poultry Netting  
Woven Wire Fence  
Steel Roofing (Ridge Roll, Hip, and Eave Joint)

### Tires and Tubes

Passenger Car  
Truck and Bus  
Tractor and Farm Machines

### Tools and Equipment

Axes  
Brooms  
Dusters  
Milk Coolers  
Scales (dairy and egg)  
Lime Spreaders  
Rope  
Seeders  
Shovels  
Sprayers



# LUCILE BREWER PRESENTS *A Page of Recipes*

## You'll Like This Self-Rising Pastry Flour

says Lucile Brewer

This new product gives you a self-rising flour of the most **DEPENDABLE** baking qualities combined with the utmost **ECONOMY**.

It is **DEPENDABLE** because:—

1.—It is built around G.L.F.'s finest pastry flour which is milled from selected wheat containing sufficiently strong gluten to make high-grade products.

2.—Its leavening ingredients are double-action, selected for their quality, strength and constant performance.

3.—All ingredients are blended according to strict G.L.F. quality specifications established by G.L.F. Family Foods flour experts and chemists. This quality is further protected by frequent laboratory analyses and baking tests.

It is **ECONOMICAL** because:—

1.—The leavening ingredients are purchased in quantity and blended in at a fraction of the cost you must pay for baking powder when you buy it in small cans.

2.—You save time and need fewer ingredients to make biscuits, muffins, cakes, etc.

3.—There is no loss through leavening failure. The leavening is blended in proper proportions—there can be no mistakes.

4.—It is packaged in economical paper sacks and you do not pay for expensive advertising and distribution costs.

5.—Because the salt is already in the mixture in proper proportions you do not need to add salt to recipes in which you are using G.L.F. Self-Rising Pastry Flour.

Some recipes are printed on every bag of this new flour and many more are included in the Recipe Booklet featuring the three G.L.F. Self-Rising Flours. A copy of this booklet may be obtained from your G.L.F. Service Agency.

Here are a few of the delightful and thrifty recipes using G. L. F. Self-Rising Pastry Flour. Always follow directions and measure your ingredients on the level.



### NUT BREAD

3 cups sifted G.L.F. Self-Rising Pastry Flour

$\frac{3}{4}$  cup sugar  
 $\frac{3}{4}$  cup finely chopped nuts  
1 egg, well beaten  
 $\frac{1}{4}$  cups milk

$\frac{1}{4}$  cup butter, or other shortening, melted

Sift flour once, measure and add nuts. Cream shortening and sugar and add egg, milk, and flour, stirring only until well mixed. Turn into greased loaf pan, 8x8x2 inches or 9x5x3 inches. Let stand 10 minutes and bake in moderate oven (350° F.) about 1 hour, or until done.

### SALLY LUNN

2 $\frac{1}{4}$  cups sifted G.L.F. Self-Rising Pastry Flour

3 tablespoons sugar  
2 eggs (separated)  
 $\frac{3}{4}$  cup milk  
 $\frac{1}{2}$  cup butter, or other shortening

Sift flour once, measure. Cut in shortening until mixture looks like coarse corn meal. Combine beaten egg yolks and milk; add to flour mixture, stirring only until well mixed; fold in stiffly beaten egg whites. Turn into greased 9-inch square pan or deep (9-inch) pie tin. Bake in moderate oven (350° F.) about 30 minutes. Serve warm. Serves 6 to 8.

### WHEAT PANCAKES

2 cups sifted G. L. F. Self-Rising Pastry Flour  
1 tablespoon sugar  
1 egg, well beaten  
 $\frac{1}{2}$  cups milk  
2 tablespoons melted butter, or other shortening

Sift flour once, measure. Combine egg, sugar, and milk; add flour mixture and beat until smooth; add shortening. Bake on ungreased hot griddle. Serve at once on warm plates with butter and syrup. Makes 18 medium sized pancakes. For a change, serve these pancakes with maple or brown sugar, honey, or marmalade.

#### Variations

**BLUEBERRY PANCAKES**—Add 1 cup fresh or  $\frac{3}{4}$  cup drained frosted blueberries to the batter. Bake slowly on hot griddle. Serve with butter and brown sugar, or with blueberry hard sauce.

**PINEAPPLE PANCAKES**—Add  $\frac{1}{2}$  cup drained, crushed pineapple to the batter. Bake slowly on hot griddle. Serve with butter and honey.

### CORNEB BEEF ROLL

3 cups sifted Self-Rising Pastry Flour  
4 tablespoons butter, or other shortening  
1 cup milk

Sift flour once, measure. Cut in shortening. Add milk gradually, stirring until soft dough is formed. Turn out on a slightly floured board and knead lightly about 20 seconds, or enough to shape. Roll dough into a rectangular sheet  $\frac{1}{4}$  inch thick. Have the following ready to spread over the dough:

2 $\frac{1}{2}$  cups finely chopped cooked corned beef  
1 medium onion, thinly sliced  
2 tablespoons butter, or other shortening  
3 tablespoons milk or stock

Saute onions in fat until yellow; add meat and liquid and mix well. Spread meat evenly over dough and roll as for jelly roll. Place in individual bread pan and brush surface with melted butter. Bake in hot oven (425° F.) 30 to 35 minutes. Slice and serve with horseradish sauce. Serves 8.

## HAVE YOU TRIED THE NEW G.L.F. 50-50 ROLLED WHEAT & OATS?

This remarkable new product combining, at low cost, the food value and distinctive flavor of rolled New York State white wheat, plus the energy value of rolled oat groats is distinctive in its wide, every-day usefulness. Of course, it is a grand cereal—a real improvement over straight rolled oats both in texture and flavor. Furthermore, this 50-50 Cereal has a lower fat content than straight rolled oats.

And 50-50 Rolled Wheat & Oats can be prepared in many thrifty ways. It makes unusual muffins, cookies, honey peanut rocks, puddings, etc. For a real treat try...

### 50-50 YEAST BREAD

Makes 2 small loaves—or 1 loaf and 12 medium rolls—or 1 loaf, 6 medium rolls, and one 8-inch coffee cake.

1 cup milk, scalded and cooled  
1 cake yeast (compressed)  
2 $\frac{1}{2}$  teaspoons salt  
3 tablespoons sugar  
3 tablespoons melted butter, or other shortening  
1 $\frac{1}{2}$  cups G.L.F. 50-50 Rolled Wheat & Oats  
1 cup boiling water  
5 cups sifted G.L.F. Quality Patent Flour

Pour the boiling water over the 50-50 Cereal in mixing bowl. When the Cereal has cooled, add the milk, salt, sugar, and crumbled yeast. Mix well and add 2 cups flour. Beat with a wooden spoon until the ingredients are combined. Add melted shortening and beat. Add flour gradually, using just enough to form a dough which will not cling to the bowl. Flour the board generously and turn the dough onto it.

Knead the dough thoroughly until smooth, adding flour in small quantities until the dough no longer sticks to the board. The dough feels smooth and elastic to the hands when sufficiently kneaded. Put the dough back into the greased bowl. Brush the entire surface with melted fat to prevent a crust from forming. Cover the dough and set in warm place free from draught. Let the dough rise until it is double in bulk. When the dough has risen, turn it onto a slightly floured board and cut it into two parts. Shape each into smooth roll. Place a roll in each of two greased pans; press the dough gently into the corners of the pan with the back of the hand. Brush with melted fat to prevent a crust from forming and let rise in a warm place until they have doubled in volume. Place the pans in a hot oven (400° F.). After the first 20 minutes reduce the heat to 350° and bake the bread 50 minutes to one hour.

