

Big Shipments Being Made

The Mountain City Copper company is shipping a hundred tons of crude ore that averages twenty per cent copper or more and 150 tons of concentrates daily to the International smelter at Toulé, Utah, it was said by John A. Fulton, director of the Mackay School of Mines, after a visit to the district in northern Elko county.

Largest Ever Found

A short description of developments since discovery of the great body of copper by S. F. Hunt several years ago discloses the fact that here exists one of the largest bodies of high grade copper ore ever found in this country.

After sinking a shaft to a depth of about 250 feet through a leach-

ed zone Mr. Hunt entered a deposit of secondary ore and shipped a number of carloads that averaged around 40 per cent, and this led to the purchase of the ground by the present company.

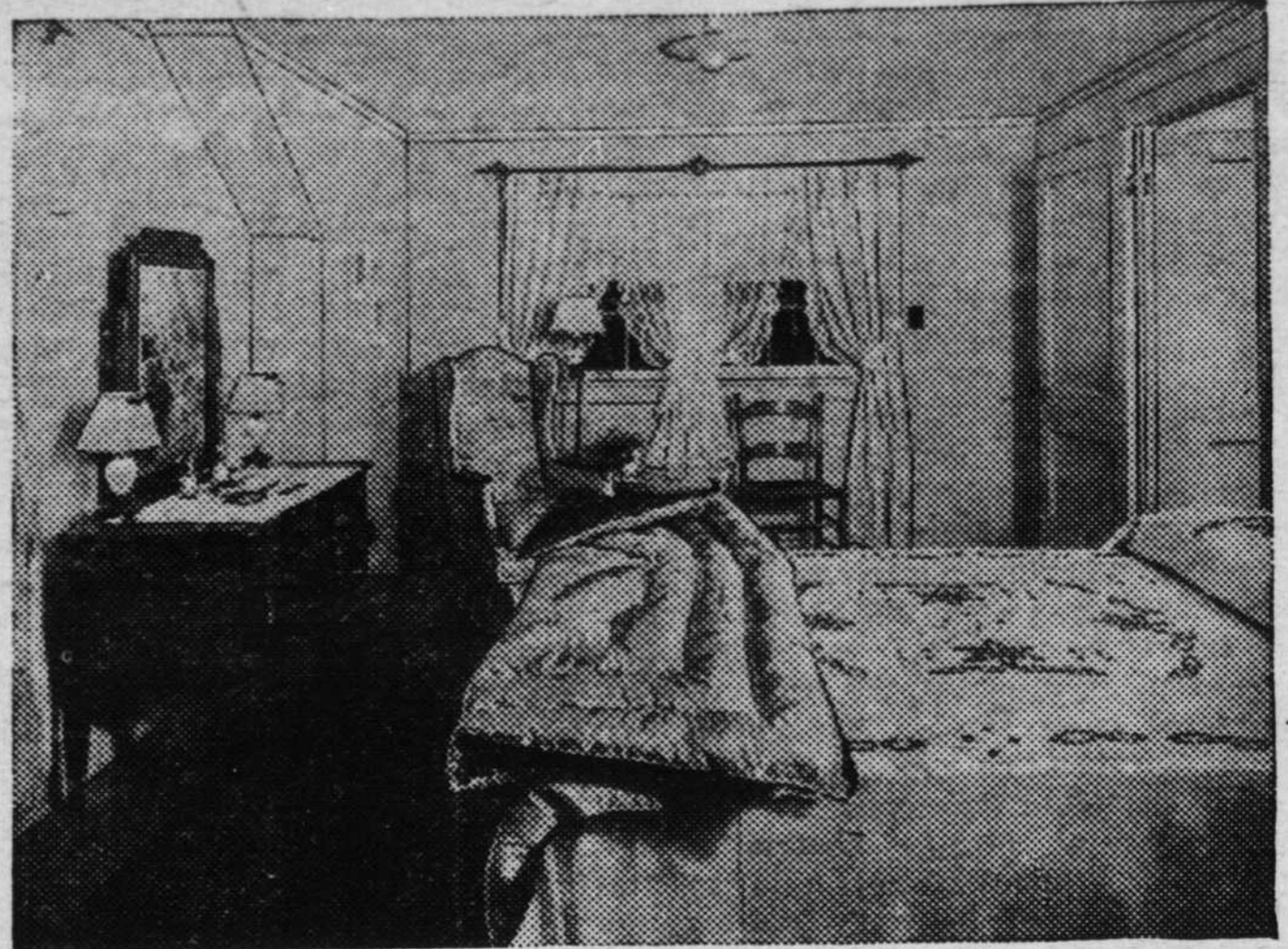
New Shaft Sunk

A new working shaft was sunk several hundred feet to the east and drifts were extended into the ore on the two, three and four hundred-foot levels, and it was not long before a mill treating five hundred tons daily was in operation, and a net revenue said to approximate a quarter of a million dollars monthly was being derived.

It is estimated that above the 400-foot level there is enough ore blocked out to supply the present milling facilities for three years or more.

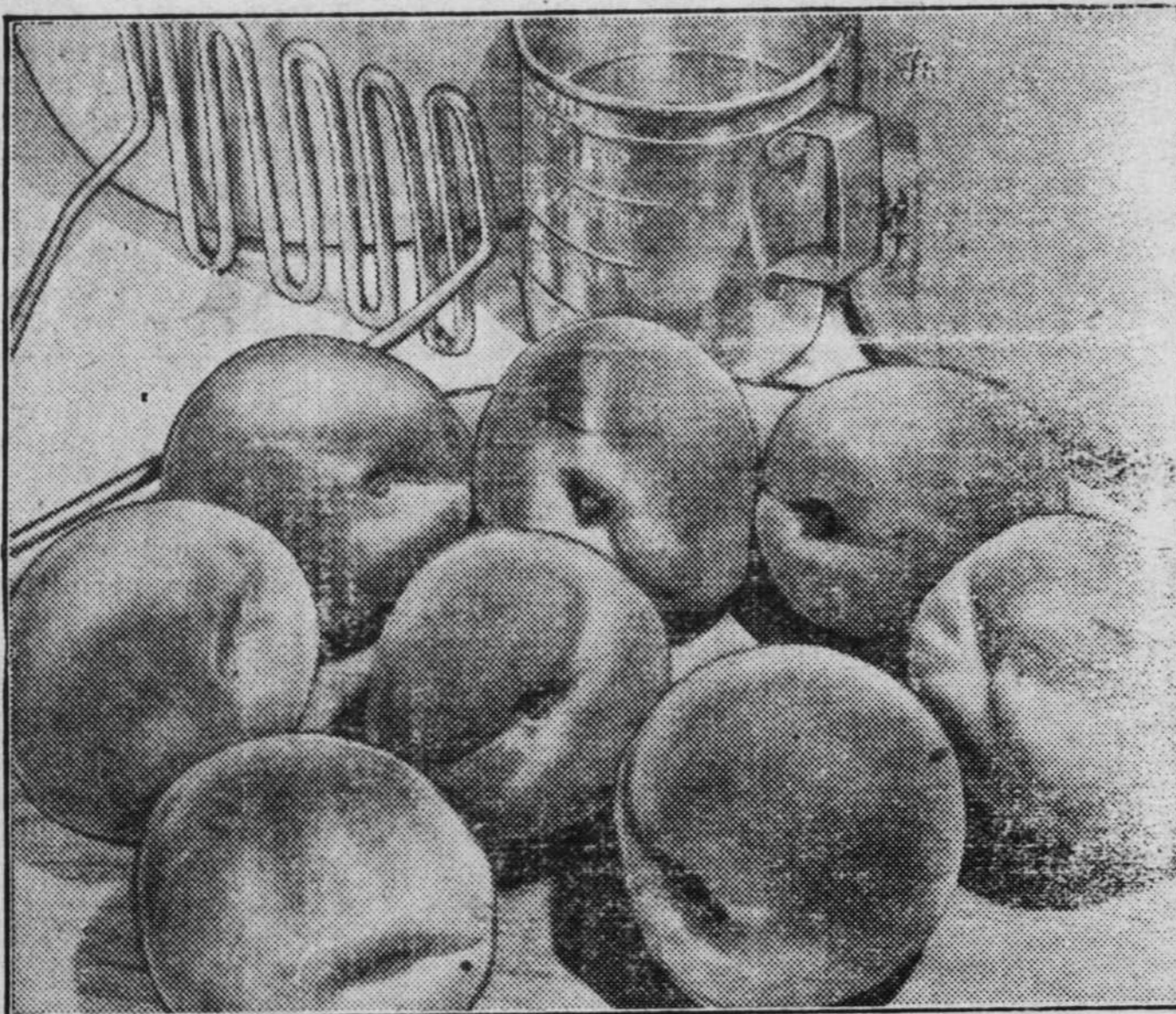
More than 600 concessions will be on the forty-acre fun zone of the 1939 Golden Gate International Exposition.

Low-Cost Bedroom



This room shows the generous proportions of a bedroom in a small home. A window located next to the dressing table provides cross ventilation and there are two adequate closets which do not appear in the photograph. The Insured Mortgage System of the Federal Housing Administration provides budgeted rent-like payments, which include taxes, interest, and other fixed charges, as well as a portion of the principal.

Ever Taste Peach Jelly? Now's The Time to Make It



HOT, summer days call for cool and delicate foods—and there's really nothing quite like a glass of sparkling peach jelly for waking up warm-weather appetites. The delicious flavor of the spread flatters your salad and iced drinks . . . and its pale, sunbeam color is as pleasant to see as it is to eat.

Any and every fruit will jell today with the encouragement of proper directions and a half-minute boil! Choose fully ripe peaches, and your jelly will have every bit of the fine, fresh flavor of the fruit you use. Directions like these, when followed exactly, turn out a perfect product every time:

Peach Jelly

6 cups (1½ lbs.) juice
6½ cups (2¾ lbs.) sugar
1 bottle fruit pectin

To prepare juice, remove pits from about 3½ pounds fully ripe peaches. Do not peel. Crush peaches thoroughly. Add ½ cup water, bring to a boil, cover, and simmer 5 minutes. Place fruit in jelly cloth or bag and squeeze out juice.

Measure sugar and juice into large saucepan and mix. Bring to a

boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 9 glasses (6 fluid ounces each).

Peach Jam

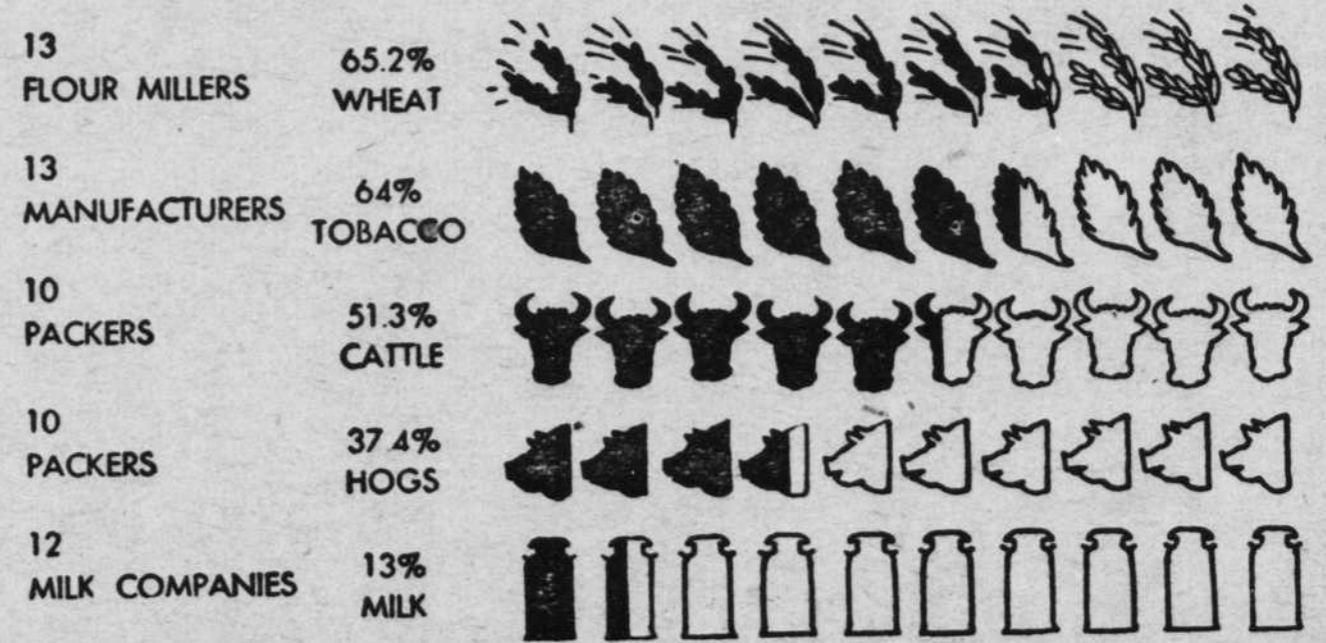
3½ cups (1¼ lbs.) prepared fruit
4½ cups (2 lbs.) sugar
1 box powdered fruit pectin

To prepare fruit, peel about 2½ pounds fully ripe soft peaches; pit and grind or crush thoroughly.

Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5- to 6-quart kettle, filling up last cup or fraction of cup with water if necessary; place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, ¼ teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard 1 minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 8 glasses (6 fluid ounces each).

WHO BUYS FARM PRODUCTS?

PERCENT OF TOTAL COMMERCIAL FARM PRODUCTION PURCHASED BY MAJOR MANUFACTURERS AND DISTRIBUTORS



Milk Industry Foundation Chart

A recent study of agricultural income by the Federal Trade Commission revealed many interesting facts relating to the handling of many leading farm products.

While figures for big income-producing farm products indicate that large marketing concerns buy more than 50 per cent of the U. S. production, total milk purchased by a dozen large dairy firms is only about 10 per cent of the country's annual 47 billion quart "crop."

Contrary to the usual impression, purchases of farm products are probably less concentrated than the average person would expect.

Ten leading meat packing companies sold only the equivalent of 70.3 per cent of the beef, 35.1 per cent of the fresh pork and 54 per cent of the cured and processed pork products. In the case of veal, however, purchases of these concerns totaled 98.5 per cent, the federal figures showed. Two of the largest packing companies' beef

sales were but 47 per cent of the total.

Purchases of 10 leading packers for a year equalled 51.3 per cent of the total production of cattle and calves, and 37.4 per cent of the hogs. The three largest companies purchased 40.8 per cent of the beef and 25.3 per cent of the hogs.

Thirteen millers bought only 65.2 per cent of the commercial wheat flour crop, while 13 tobacco manufacturers bought the equivalent of 64 per cent of the nation's tobacco crop, selling 97 per cent of the cigarettes and 90 per cent of the smoking tobacco.

With milk the so-called big companies are but a minor factor as 12 major concerns purchased only about 10 per cent of the total milk production in 1934 and about 13 per cent of the commercial milk. Eleven leading companies marketed 18 per cent of the fluid milk and cream sold in cities and villages and about 25 per cent of the butter.