

[Narrator]: Up ahead is Country Crossroads, where town and country folks meet each week. Come on along. We can go anywhere from Country Crossroads. It's just 30 minutes down the road from Michigan State College And waiting at the crossroads, is your country neighbor, George Axinn. [George Axinn]: Hi there, glad you came by! Say, things are gonna be busy today at Country Crossroads. I might not even have time to get in the garden with this. But this is the time of year when gardens can't take care of themselves anyway. Things are growing pretty nicely. How's your garden? Got any beans yet? We're gonna have sweet corn in just a few days now. I'm pretty sure of it. [George Motts]: Hello. [George Axinn]: Hi, George! Didn't know you delivered. [George Motts]: I don't ordinarily, but Miss J's boy is sick, so I'm taking her things up to her today. [George Axinn]: Wow, that's pretty nice of you. Yeah, I won't keep you. Always did like radishes. [upbeat wind instruments] [George Motts]: Hello, Mrs. J. Here are the things you phoned for this morning. [Alfreda "Mrs. J" McGuire]: Good morning, Mr. Motts. I'm certainly glad that you did bring them. [George Motts]: I'm sorry to hear your boy though is sick. [Alfreda "Mrs. J" McGuire]: Well, he's just had a little upset, he'll be all right. [George Motts]: Now, you asked me serve tomatoes today. I wanted to bring you some good ones. Notice those are real nice and smooth and no open cracks at all. Nice color too. Firm. [Alfreda "Mrs. J" McGuire]: I see they are, Mr. Mott. Yes, they're all very nice tomatoes. [George Motts]: And here's the celery you wanted. See how nice that is? That's medium length. [Alfreda "Mrs. J" McGuire]: I see you picked out a medium length bunch. I always think I'm getting more for my money when I get the longer stock. [George Motts]: Well, you see, the longer they are, that means they're growing longer in the field. These little strings along the edge of the stems get tougher when they get older, so this is really crisper, this way. [Alfreda "Mrs. J" McGuire]: Well, I wouldn't have so much waste then, would I? [George Motts]: That's right. And see how nice and clean the bunch is, too. [Alfreda "Mrs. J" McGuire]: It certainly is. [George Motts]: And then here's the beans you wanted. I'm going to just open them to show you how nice they are, because I know you're going to have them today. [Alfreda "Mrs. J" McGuire]: That's all right, I'm going to clean them this morning any way. [taking out beans] [George Motts]: Now see, they're real bright and clean. And then one thing I think about these are real nice, they're all about the same size, they all cook nice and uniformed that way. They're crisp. See they- [cracks open bean] [Alfreda "Mrs. J" McGuire]: Yes, well of course in the cellophane bag, you can't do that Mr. Motts And I've been wondering how you could tell good beans when they put them up in a cellophane bag. [George Motts]: Well, that one I had to break. [Alfreda "Mrs. J" McGuire]: Well, that's all right. [George Motts]: Now there's the carrots. You know they're coming that way more and more nowadays. They take the tops off because they can get more in a car that way and it makes it lower transportation cost. Now to pick out good ones, one thing I always look for is to see that they're all about the same size like they are there. They'll all cook about the same length of time, and then you'll notice too they're nice, if you pick it that way, they're nice and stiff, they're crisp. [Alfreda "Mrs. J" McGuire]: Yes they are. [George Motts]: That's another thing to look for. [Alfreda "Mrs. J" McGuire]: Well, it's a good thing to know, because you know, I've never been able to buy them this way and feel I was getting good fresh carrots. I've always looked for the nice green tops. [George Motts]: That's right, when there are the tops on you do like to look and see how fresh they are. Now here's the broccoli. I wanted to call your attention here to the fact that they're real nice tight heads in dark green color, those are the two things to watch for particularly in the broccoli. After the flower clusters here turn a yellowish green, that means they've been in the field pretty long, and the stalks aren't as tender then as they are when they're nice, dark, green, and tight in the head. [Alfreda "Mrs. J" McGuire]: I see, well, you know, broccoli is one of our

favorite vegetables, and I'm glad to know how to pick out good fresh broccoli.

[George Motts]: And then here's the cabbage. [George Motts]: Notice how firm that is, real good. [Alfreda "Mrs. J" McGuire]: I can see that it is, yes. [George Motts]:

Heavy for it's size too, isn't it? [Alfreda "Mrs. J" McGuire]: Yes it is, Mr. Motts. I suppose that's one of the things we're to look for, is that right? [George Motts]: Yes, that's right. That means that it's good and dense, compact, lots of cabbage for your money that way. And then the cabbage reminds me that you're going to want some radishes too for your [George Motts]: salad with your celery. [Alfreda "Mrs. J" McGuire]: That's right, I do. [George Motts]: And now here, you see there, the main thing to look for here, be sure that the roots themselves are fresh, and see they're

nice, moist, bright, there and you'll find sometimes that we find the tops wilt very quickly. So sometimes we put just the roots in little bags like this, like you've seen in the store. You'll find lots of grocers doing that nowadays. Makes a very nice package. [Alfreda "Mrs. J" McGuire]: Well, I've wondered why they did it, but I can see from this bunch that it would be an advantage, wouldn't it? [George Motts]: Yes, it is. Now, I'll help you get this unloaded here. [Alfreda "Mrs. J" McGuire]: Well, it certainly was nice of you to bring these groceries this morning. [George Motts]: Oh, I'm glad to, Alfreda "Mrs. J" McGuire. [Alfreda "Mrs. J" McGuire]: You know, I'm going to give my family a real treat tonight. I'm going to make them a good, fresh salad, and I have a brand new salad fork that I'm sure the folks are going to enjoy. [Alfreda "Mrs. J" McGuire]: We're going to try it out. [George Motts]: That's a new gadget, isn't it?

[Alfreda "Mrs. J" McGuire]: Yes, it is. I like gadgets, you know, and so I'm going to try this salad fork tonight with this salad. [George Motts]: Well, goodbye, Alfreda "Mrs. J" McGuire. [Alfreda "Mrs. J" McGuire]: Goodbye, Mr. Motts. [upbeat wind instruments] Well, my fork's a little bit too big for salad, but it's fine for hay. You know, these aren't as important as they used to be for making hay, but they still are a handy thing to have around. Speaking of hay, I've got a friend who knows all about hay, not only hay, but how to hay too. And you know your hay making worries aren't over just because you may have all your hay in the barn. It could be very dangerous, especially if some of it was a little wet. Why George Amundson was telling me just the other day, that if you've got hay in the barn and it's wet and it starts to heat, why that whole barn could go up just as, well, just as fast as that. [upbeat wind instruments] [George Amundson]: It is true that every year in Michigan we lose several barns from heating hay, as we call it, or spontaneous combustion. You get a little damp spot, or a little wet hay, down someplace in the mound, cover it up, and after a while the temperature starts to go up. I think probably the best way that I could tell a little story about this heating of hay mows is to cite an experience we had a few years ago. One afternoon during about three weeks after the first haying season was over, we got a telephone call from some folks that were suspicious, thought their haymow was heating. So we went down and brought the hay prod thermometer, which I'll show you a little later, and went up into the mow and found that they were right. They did have some hot spots in there. Now, if you can use your imagination a little bit on this sketch here, the usual hay mow with the driveway, and [chalk writing] Now, if you can imagine that this is the outside wall of the barn, and this is the driveway face, one face of the haymow, and this is the one we were concerned about. Incidentally, in that mow, there was a hay chute, that came in here just about three foot back from the face of the mow. And stuck up there, as they usually do up into the haymow, and rather near the surface. Now, we went through this thing with the thermometer, which is a device made of pipe conduit, coupled together in sections, with a thermometer down on the end. And you have extra sections that can be screwed in so that when you start out it's, well to do as we did, prod enough length, we went right down through the bottom of the mow. Now, you get that and push it in, leave it in there for just a few minutes,

and then here's a little wrinkle to save time. When you're pulling that thing out, run it through your hand. And when you find running your hand like that, that you hit a spot the rods hot enough you want to drop it, you're sure that you're into one of your trouble spots. And of course, you can actually read the temperature readings in here. Well, it's fairly fast, It doesn't take very long to go through, and you'll find those things are always in, what we call, little pockets, little spots. In this case, we found three of them, one was about back in here where the temperature was running around 150 to 155 degrees. We found another one about over here, that was running just about the same. Between 150 and 160 degrees. Nothing particular to worry about. We watched them and gradually they started going down. But, right here, about three foot back from the face of the mow, we found a spot that was up to a hundred and seventy degrees. Now, we watched that and we kept taking more readings every hour till one o'clock that morning. And it didn't move, up to then it still stayed. It didn't go down, either. And we left it, and about seven o'clock the next morning, this temperature running down through that spot which we knew was down here somewhere, was up to 190 degrees. Now, when you get up in there, you're in trouble. It's danger. So, we went to work, they alerted the fire department so we had water available, one in and they cut a trench right down through here, keeping it wet down. And we finally found this spot within about two foot of the floor. And it was only about 18 inches in diameter. The black hot spot that was charred, and for all practical purposes, the hay had burned. Except that it hadn't flamed out. And keeping it dampened down, getting that hot spot out of there, of course it removed the trouble and the difficulties from that haymow, and they saved it. Now, question comes how can you tell when your haymow is heating? I think anyone, all farmers, who will put up hay are familiar with that, you go up into the mow, you can feel heat. Sometimes, you can actually feel from certain spots, and you get a characteristic heavy sweetish odor. I don't know any other way to describe it. It's actually sort of sweet, and heavy. and when you get those conditions, I think it's best to start watching the thing, as I say, you can do two or three things: you can call your fire department, many of them have these hay prod thermometers and they're very glad to get warning of these mows before something happens. Or you can just take an iron rod, any kind of an iron rod, and just shove it into these suspicious spots. And as I say, pull your hand back through it like that, and you'll soon tell when you run into something that's hot enough to bother you. Now if you have spots of which you're very suspicious, let me repeat, I think the thing to do is to call the fire department. Get 'em out there, and get some water around, and then start digging the stuff out, if the thing doesn't cool down. Now, this was several years ago, but I took some samples of that hay. This particular one was taken just about three foot from this hot spot here. And while it's shattered, of course, now, I think you can still see there's a few leaves still hanging on a few of those stalks. But it's a little bit green and bright colored. This is the stuff we took right out of the center of that hot spot. And even without color, I think you can tell that that is, for all practical purposes, it is burnt. It's charred. It's carbonized. And if air had got to that, the chances are it would have burst into flame. And you know, once you get flame in a whole mow, what happens. So as I say, I'd repeat to watch those things if you're suspicious, investigate a little bit, and alert your fire department so you'll have water available, and if it keeps on heating then start in and dig the thing out. [upbeat wind instruments] [loud buzzing] [George Axinn]: [incoherent] takes all day! [loud buzzing sound] [upbeat wind and string instruments] [Alfreda "Mrs. J" McGuire]: Come on in, Ray. You're just in time. [Ray Janes]: Just in time for what? [Alfreda "Mrs. J" McGuire]: Well, I wish I could say it's for a piece of this pie, but it's for that fly that's been around here. [incoherent], I can't get rid of it. [Ray Janes]: You have fly troubles and not pie troubles. [Alfreda "Mrs. J" McGuire]: Well,

that seems to be it, today. [Ray Janes]: Yes, That pie looks very nice. [Alfreda "Mrs. J" McGuire]: Well, thank you. [Ray Janes]: Well, let's see what we can do about these flies. You know when I came in the back door, I saw your garbage can, you know what's wrong with your garbage can? Well, I don't [Ray Janes]: Well, I don't think there's anything wrong with the can. But it does seem a little bit too small, and we don't have our garbage collection often enough, probably, to take care of it. [Ray Janes]: Yes, you're crowding your garbage can in other words, the material's falling on the ground, and there's too much of it, the flies are getting into it, and they're increasing in numbers, right in that garbage can. [Alfreda "Mrs. J" McGuire]: Well, that is what is causing so many flies in here? [Ray Janes]: Well, that's part of it. That's part of it, wherever you have places where flies can get to, and they can increase in numbers, like in garbage cans or even cut lawn clippings, you know where you put them in a pile and they heat up. That could be a place to, you see. Any of those places that makes it possible for flies to increase their numbers. They all come in your house. [Alfreda "Mrs. J" McGuire]: Does the fact that we're so close to the neighbor's barnyard make a difference? [Ray Janes]: Well that's one of the points that we should always keep in mind, Because, in your neighbor's barnyard, there is a very nice place with a large area where flies can increase in numbers. So that your neighbor should, during the summertime, he should be very careful and keep his manure piled up or even scattered on the land, now that that'll take care of that. [Alfreda "Mrs. J" McGuire]: It will. [Ray Janes]: Oh, yes, uh-huh. [Alfreda "Mrs. J" McGuire]: Well, it's good to know that because, uh, I know if I talk to him, he'll take care of that matter, or try to. [Ray Janes]: You know, this fly control business, as far as sanitation, that's what we call it, is concern. Is a matter not only of you, but of all your neighbors. [Alfreda "Mrs. J" McGuire]: I see. [Ray Janes]: Sure, that's the way it works. [Alfreda "Mrs. J" McGuire]: Well, we're all having the same trouble, so probably we can talk that situation over. But now, of course, right here in the house, are there some other things that I can do? [Ray Janes]: Yes, around, you mean around the house? [Alfreda "Mrs. J" McGuire]: Yes. [Ray Janes]: What can you do to keep the flies from coming in? [Alfreda "Mrs. J" McGuire]: That's right. [Ray Janes]: Well, one of the things, you have of course, you have some children, don't you? [Alfreda "Mrs. J" McGuire]: Yes, I do. [Ray Janes]: Do they leave the door open? [Alfreda "Mrs. J" McGuire]: Yes they do, they run in and out all day long. [Ray Janes]: Well that's one of the places where flies get into the house. and you can work out some program to keep the children from letting in the flies, that will help. Now, another thing, of course, is this. I came by your back porch, and you have a hole about this big, you see about this big, in the screen. [Alfreda "Mrs. J" McGuire]: Yes, that's one of the things that Charlie's been going to take care of for some time, but you know how it is. We've just been letting it go. [Ray Janes]: Well, I kept fixing the roof when it's raining. [Alfreda "Mrs. J" McGuire]: That's right. [Ray Janes]: Yes, well, if you fix those holes in the screen you see and you prevent the flies from coming through, there is another angle, too. Wherever the screens, you know, the screens don't fit in tight against the window, jams and so on. If there are small openings, the flies are not very large, many of them, they can creep in through there and it's a matter of making this house tight. That is making it tight enough so the flies can't get in. [Alfreda "Mrs. J" McGuire]: Well then we'd probably get rid of, better get rid of some of those screens that are collapsible, we've used those in a few windows. [Ray Janes]: Yes, and you haven't had them very tight, have you? [Alfreda "Mrs. J" McGuire]: No we haven't. [Ray Janes]: And it's amazing that you don't get other things besides flies, like millers coming in too. Well, that's part of our, that's part of our program then is to prevent the places where they increase in numbers, to keep them from coming in the house. Now I suppose you have around here somewhere some things that you've used inside the house. [Alfreda "Mrs. J"]

McGuire]: Well, of course I've used this fly swatter, and then down in that cupboard, I've got some sprays that I bought. [Ray Janes]: Could I get them for you? [Alfreda "Mrs. J" McGuire]: Yes, you can. [Alfreda "Mrs. J" McGuire]: I haven't used them very much, because I just really don't know how to use them properly, I feel. [Ray Janes]: Well, what do you call this? [Alfreda "Mrs. J" McGuire]: Well, I bought that, I think we call it a bug bomb around the house. [Ray Janes]: Yes, well it's actually an aerosol bomb, but this gadget here is good for when we get flies, you know flies in the house, and you want to get rid of them. You want to get rid of them very quickly. So this is what you do, you see. We ought not, you see, have a pie standing there when you use it, yes. [Alfreda "Mrs. J" McGuire]: Well then, maybe I better put it away. If you're gonna show me how to use it. [Ray Janes]: I think that's, uh, that's all right. And you should put it away. In fact, that's good for all food. You should have the food put away so that when you use this, you don't get it on the food. You see, this is the way it works. See. Well, now they're- [Alfreda "Mrs. J" McGuire]: That's a kind spray isn't it. [Ray Janes]: Well yes, it's very nice. [Ray Janes]: For those cases where you have flies in the house, you want to get rid of them quickly. If you get flies in tomorrow, then you have to do it again. Because it doesn't leave anything there to kill the flies, a few hours later. So it's very nice. I see you have another one here. [Alfreda "Mrs. J" McGuire]: Yes, I do. I bought that when I used that in the house at first, but it didn't seem to work as well as the finer spray. [Ray Janes]: Well, this can be used somewhat like that if you know, don't spray it too hard. So that you put a mist into the air, you can do some of that. But this is mainly for, oh, spraying the screens, you know. Stand inside and you can spray out through the through the screens, you see on the door and so on to put a coating. You see this puts a coating of spray, and the material you buy is a heavy, or is a liquid, and when you put it on there is a coat, and of course that kills the flies. [Alfreda "Mrs. J" McGuire]: Well, it does make spots on the wall. That's what I found out when I used it in the house. [Ray Janes]: Well, that you have to watch, you see. You have to watch that very carefully. Well, when I came in I noticed that you were running around here trying to swat a fly. Now you've been at that all morning. [Alfreda "Mrs. J" McGuire]: Yes, I have. And it's been tiresome work trying to keep them away from my baking. [Ray Janes]: Yes, well, suppose, uh, we point out that the fly swatter is still a good gadget, or whatever you want to call it, for killing flies in the house. Now let's see if we can look around and find that fly. [Alfreda "Mrs. J" McGuire]: Well, it's been buzzing around all morning. [Ray Janes]: Well, let's... [George Axinn]: Friendly little fly, too. Gonna miss him around here. Maybe we ought to rig up a tombstone for him. Wonder what we could say on it. Some kind of an appropriate epitaph for a fly. No, I guess that'd be kind of corny. Maybe we can think of something, though, after a while. Hi, Elmer. Glad you came along. Sit down a minute. Say, I've been worried about corn, and I think mine's almost ripe, but I'm not sure just how I'm going to tell when it is ripe. Maybe you can help me out a little. [Elmer Rossman]: Well, I'd be glad to give you a few pointers, and help you out, and tell you when the corn's ripe. We've got a few ears of corn here. Your corn will probably be ripe when the moisture content's down around 35 percent. [George Axinn]: 35 percent moisture? [Elmer Rossman]: Yes. At that time, your kernels will be well-dented, and they'll be hard. Difficult to pierce with your thumbnail. And this is pretty hard, isn't it? This must be ripe corn? [Elmer Rossman]: This is ripe, dry corn. Now, you can predict somewhat when your corn will be mature if you watch your field and note when it has silt. And figure seven weeks from then, your field, or your corn, should be pretty well mature or ripe. [George Axinn]: That's good, but I don't remember how long ago it was that my corn was silt, so I guess I can't count that seven weeks. [Elmer Rossman]: If you didn't note that date, why, you can tell by the kernel texture and the extent of denting and difficultness to pierce. Now, when corn is

ripe it's not ready to put in the crib, George. It just contains too much water. Corn that is ripe, we have a couple of ears here, contains about three gallons of water for every bushel of corn when it's mature. Now that's just too much water to put in the crib with that corn. It will spoil, it will mold, it will make rather low quality feed, and you will also take quite a discount when you go to sell that corn. Now we're going to show you over here, a little bit about watering corn. [George Axinn]: Okay, let's see. [Elmer Rossman]: These two ears when we picked them from the field were mature. They weighed approximately one pound a piece. They contained a lot of water, as shown here in this beaker of water representing the amount of water that we could squeeze from these two ears of corn if we could wring the water out. [George Axinn]: Two ears, all that water? That's a lot of water. [Elmer Rossman]: That's a lot of water. Now these other two ears that you're holding here represent the same corn if we dried these two mature ears down. They would be about this size, and they would have possibly this much water in them. [George Axinn]: You can see they're a good deal drier than the other. What can you do about it? How can you get corn that always has the right kind of moisture? The small ear, the dry one. [Elmer Rossman]: One of the easiest ways that I know of, George, to get drier corn in Michigan is to grow early maturing hybrids. Many of our farmers in this state are growing too late maturing hybrids. They just have too much water, too fat and juicy when they go in the crib. [George Axinn]: How about for silage though, isn't that what you want for silage? For silage, your corn should contain more water, about fifty percent is the right time to put it in the silo. And at that stage, you'll have a lot of grain in your corn, and you'll have plenty of moisture for that corn to preserve well in silage. Now, when you want to make corn for putting in the crib, I would suggest that you start your harvest somewhere's around twenty-five percent moisture. Now that corn will be, will keep well in the crib, and it will come out of that crib with good quality feed, and it won't have much mold or spoiled corn in it. And you'll get a better price when you go to sell it. [George Axinn]: Well Elmer, I can make this little test by putting my finger down, but how about getting the actual percentage? How do I go about that? I can't test and know just how much water my corn's got. [Elmer Rossman]: Most of your country elevators, George, will have a moisture tester. And they will be glad to run a moisture test on your corn. Anytime that you want to take a sample in, shell off a few ears and take the sample into the elevator, they'll be glad to run a moisture test on your corn, and that'll give you something. [George Axinn]: And they'll give me the exact percent? [Elmer Rossman]: That's right. [George Axinn]: Well, good. [Elmer Rossman]: Now, these earlier maturing hybrids, that we spoke of in relation to drier corn, we've tested in year- for years in Michigan, and we find that these early hybrids will yield just as much if not more corn than the late maturing hybrids that many of us are used to growing in the state. So these early hybrids do have some advantages. [George Axinn]: Well, that sounds good, I think I'm going to switch to one of those early hybrids. But while you're here, you know, I think we ought to slide down to Alfreda McGuire's place. George Motts came by and delivered a tremendous basket of groceries to her not long ago, and I'm sure that something good must be cooking down there, so let's go down, see what's cooking. [upbeat wind instruments] [Alfreda "Mrs. J" McGuire]: George, I'm just beginning to fix a loaf of garlic bread to go with that salad that I've been making for lunch. And I have here a nice long loaf of Italian bread that I'm going to cut all pieces about an inch and a half thick, and I'm not going to cut quite through the loaf. Then I'm going to spread each of these pieces with some garlic preparation that I have here. It's been standing for about 30 minutes. I've used salad oil in mine, but many people cream butter and add cloves of garlic to it, let it stand until it has the flavor that they desire. But I have used, as I said, salad oil. I have about a third of a cup here, which should do for the whole loaf, and I've been

letting these cloves of garlic stand for about 30 minutes, so it should have just about the right flavor for the way we like it in our family. And now that I have the bread cut I'm going to use my pastry brush because it's a little faster than using a knife, and I'm going to put this oil on every piece of the bread, so that we all get plenty of garlic. Now I've broken it, and I don't like to do that. It's much nicer if you can hold the bread together while you're buttering it, because it works nicer when you put it in the oven and take it out and break it then to serve it. However, I guess the rest of the loaf is going to be all right, just those first few pieces that didn't work out. I want to get plenty of it in because our family likes a lot of garlic on their bread. It's always nice when the whole family likes the same thing, you know. If there's one person who doesn't like it it makes it a little bit awkward. When that happens, I just leave the last few slices not buttered with garlic, and put them in the oven, and then we are always careful to take it off that end for the folks who don't like it. Now I'm going to put this in the oven. I have it preheated to about 400 degrees and I'm going to leave it in for 15 minutes, and then it's going to be just exactly right to serve with that salad that I finished making. [upbeat wind instruments] [George Axinn]: Well, I don't have an oven, but I guess I'll take a look in my mailbox. Sure enough, the mailman has been good to me again. Yeah, here's a little leaflet that tells the story that George Motts was telling us. Has to do with vegetables. Tells you what vegetables are in season and ripe and so on. Has a nice little chart in it. Tells you for each month of the year just which are the best vegetables to buy, and which are the ones that are ripe here in Michigan each month of the year. You can get a copy of this booklet on these vegetables by writing to me here at Country Crossroads. That's Country Crossroads, Michigan State College, Box 231 in East Lansing. And while you're writing, I got a couple of others here today. One of them is this program for housefly control that Ray Janes Janes was talking about. It's the complete description of what you can do about controlling houseflies. And here's another one on seasonal salads. That's just right this time of year. Tell you what to do with those vegetables and some of the hints that Alfreda McGuire just gave us. Well, you can get one or all of these by writing to me here at the Crossroads. That's Country Crossroads, Box 231, at Michigan State College in East Lansing. I'd be happy to send you one or all of these. Well, glad you stopped by. Come again next week. We'll be going some other interesting places from the Crossroads. So long, neighbor. [upbeat string and wind orchestra] By video recording, you've just gone by Country Crossroads, where town and country folks meet each week. Today's features were Glamorous Greens with George Motts, Hot Hay with George Amundson, Flies Away with Ray Janes Janes, Off the Cob with Elmer Rossman, and Salad Mate with Alfreda McGuire. Your neighbor at the crossroads was George Axinn, who, with all his friends, is from the Cooperative Extension Service. Stop by again next week at Country Crossroads, just 30 minutes down the road from Michigan State College. [upbeat wind orchestra]