

LIVE LINE NEWS

Adams

Brown

Schuyler

Edited Monthly By
Adams Electrical Co-Operative

Volume I

September

1940

Number 6

On September 3d, a dead limb fell into Branch III-7 which extends from Adams, Illinois, westward. This caused an interruption of service. We were not notified of this outage until the middle of the afternoon. Our men were working in Brooklyn, and immediately on being advised of this outage, checked the trouble and service was restored around 6:30. Had we been advised of this trouble before the noon hour, service would have been on at least four hours sooner. We are working on a system of reporting, and by the time our next news letter is released, we believe we will have a system that will enable us to learn of outages shortly after they occur.

When this system is installed, it will eliminate all costs that are the result of blown fuses or loose connections in our member's wiring. Several service calls have come in and when our men got there, they found the trouble to be in the member's wiring. We wish to advise the membership that a wireman should be called in such cases. If our men are called, the member will be billed for the trip and the material used. Our responsibility for service stops at the meter base.

Experience is what you have left when everything else is gone.

DEMONSTRATION FARMS

We have placed check meters on different appliances at various member's homes. This is done in cooperation with the Extension Service of the University of Illinois. These meters are to be left for several months and the members will make reports to the University each month. The data secured by these tests will be used by the University in their extension work. It will not only be used by the University but it will be available to our own members. We appreciate the cooperation of these members and will perhaps use other willing members for similar studies. Those members cooperating and the appliances metered are as follows:

- ROLLAND WAGNER -- Hammer Mill, Water Pump, Range, and Refrigerator.
- WILLIAM EIFERT -- Range, Water System, and Refrigerator.
- CLARA ROBERTSON -- Range, Refrigerator, and Fly Trap.

We wish to call your attention again to the prompt return of meter reading cards. 95% of the cards were returned promptly, but a few have never returned a card. We hope that we will not have to send out a meter reader for these particular meters, because a charge will have to be added to this member's bill. Let's have a 100% return at this reading ON TIME!

RECEIVED
SEP 10 1940

"A B S. LIVE LINE NEWS"

Edited Monthly by the
ADAMS ELECTRICAL CO-OPERATIVE
935 Maine St.
Quincy, Illinois

Board of Directors:

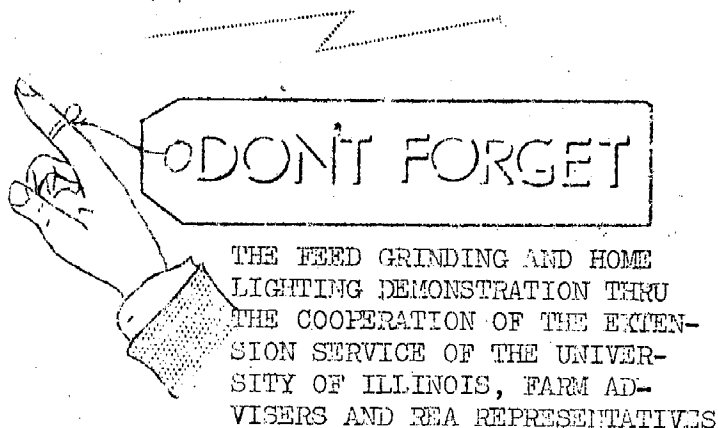
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Two feed grinding and home lighting demonstrations will be held on our project October 3d. One will be held on the Ray Thyson farm, two and one-half miles east of the Ursa Y on Highway #24 at 1:30 p.m. The other will be held on the John Young farm, five miles west of Rushville, at the end of the narrow pavement at 7:30 p.m.

Ralph R. Parks, Extension Specialist, of the University of Illinois, will have charge of the Demonstration Truck, which is equipped to grind all types of grain. Geo. B. Whitman, Farm Adviser of Adams County, and Ray T. Nicholas, Farm Adviser of Schuyler County will explain the advantages of feed grinding and the types of grain best adapted to condi-

tions in their respective counties. Lee Lloyd, REA Utilization Specialist, will talk on general advantages of electric feed grinding.

While the feed grinding demonstrations are going on outside for the men, Miss Margaret Walbridge and Miss Phyllis White, Home Advisers, and Miss Louisan Mamer, Home Electrification Specialist, will conduct a home lighting demonstration on the inside for the women. These demonstrations are strictly educational in nature. While dealers are welcome to attend these meetings - in fact, we are urging them to attend - there will be no equipment shown except that shown by the University. It is hoped that all those interested in feed grinding and home lighting will attend one of these demonstrations.

IT PAYS TO GRIND YOUR OWN FEED

There are good reasons why grinding results in greater profit. Every farmer knows that when fed whole, a certain amount of grain goes through the intestinal tract undigested and wasted. In fact it is wasted from two different angles--loss of the food itself, and failure on the part of the animal to make the necessary gains in weight or milk production that it would if getting full benefit of all grain eaten. FEED THAT IS WELL GROUND IS MORE ACCESSIBLE TO THE DIGESTIVE JUICES. It is a well known fact that proper digestive action, which is indicated by greater gains in weight and milk production would hardly be attempted without the use of ground feed. In the case of certain roughage, grinding makes available parts of the plant that would otherwise not be eaten. Grinding enables the animals to make full use of all the feed that is given them.

The saving due to proper grinding is 25 to 30% and will save that much on feed bills or enables you to keep more animals on the same acreage.

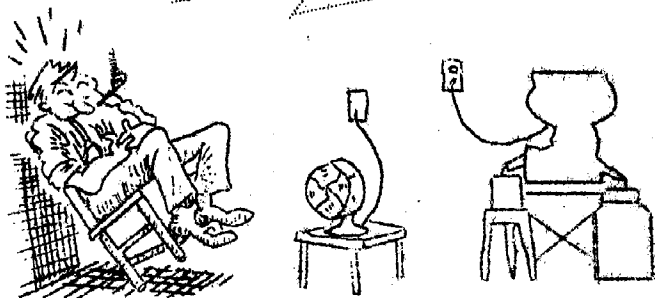
Aside from the actual saving in the cost of grinding, the convenience of having it around encourages the use of it for many purposes. IT PAYS to grind at least part of the roughage. You save even more by being able to do this.



WELCOME NEW MEMBERS

Merlo Lantz - Brooklyn
 J. T. Ewing - Brooklyn
 Clarence H. Kurk - Quincy
 Fred W. Speckhart - Puyson
 Methodist Church Parsonage - Camden
 Alfred Albers - La Prairie
 A. F. Decker - Loraine
 Ella Miller - Camden

Alta E. Francis - Quincy
 Geo. Baxter - Augusta
 Fred L. Camp - Brooklyn
 N. B. Cox - Timewell
 Harry N. Lock - Plainville
 Bessie Seward - Quincy
 J. Dwight Croxton - La Prairie
 Joe Buson - Timewell



Our men had a hard time convincing Mr. Fred Wort, of Timewell, that he needed electricity on his farm. We believe he is thoroughly convinced now. This last summer he bought an electric fan for his wife and a motor for his cream separator for himself. But we found Mr. Wort claiming both of them. Any evening you would find Mr. Wort thoroughly enjoying himself sitting under the breezes of the electric fan, watching electricity doing his work. He says he can milk more cows now that he doesn't have to go through the drudgery of turning the old separator by hand.

STILL GOOD, WE THINK

The following was published in 1929:
 "We have finally found out what's wrong with our radio. It's the stuff that's broadcast."

Mr. Ray Shinn, one of our Co-Op members, was in the office last week very happy over the improvement his hand injury had made. Just four weeks ago, Mr. Shinn had the misfortune of having his three center fingers cut off his left hand when he caught it in a lathe. By inserting kangaroo tail for tendons, expert surgeons mended his hand and grafted his fingers back to such an extent that Mr. Shinn was able to pick up his change from the counter with this hand. Accidents such as this emphasize the importance of safety devices on all machinery. We urge our members to purchase only those electrical appliances that have the Safety Underwriter's approval.

FINANCIAL REPORT

August Energy Bills	Billed	Amount
Farm Members	1031	\$4,196.19
Non-farm Members	122	308.80
Commercial Bldgs.	19	188.86
Public Buildings	116	182.81
Totals	1288	4,876.66

Demand	267
Average Bill	3.73
Average KWH	48
Minimum Bills	730
KWH Sold	62,129



**LIGHTS IN YOUR POULTRY HOUSE WILL INCREASE
INCOME AND PAY THE ELECTRIC BILL**

When encouraged with electric lights an ordinary well-managed layer produces an average of 4 more eggs per month during the months of higher egg prices. The volume of this added return secured by getting layers to shift the time of year when some of their eggs are laid is of course largely dependent upon flock size. Many farmers or their wives are in this way paying the electric bill. In fact in some cases, there is enough left over to make substantial payments on desired equipment, pay for vacations or make improvements around the house or barn.

Egg prices are always higher in the fall and winter than during the rest of the year. Likewise, the lower production that seems likely to follow this year's lower chick hatch, added to improved city employment, should result in price advances for eggs that are above ordinary seasonal trends.

Electric lights can be used in connection with proper feeding and management to increase normal production during the period of use, regardless of the time of year. In

fact, some users turn on the lights in July or as soon as prices start to advance. The early use of lights is particularly favored when the flock is later to be sold so as to make house room for pullets. Lights are also being used to bring turkeys into earlier production.

1930-39 Average Farm Price of Eggs per Dozen (in cents)

Jan.	Feb.	Mar.	April	May	June
22.8	18.8	16.1	16.0	15.9	15.7
July	Aug.	Sept.	Oct.	Nov.	Dec.
17.0	18.7	21.9	24.7	28.2	26.3

By referring to the above figures, in connection with current prices being received locally, you can estimate the increased annual income you can receive from market eggs by using electric lights in your poultry house, get in touch with our office or see your Farm Adviser, Geo. B. Whitman, Adams County, Ray T. Nicholas, Schuyler, and E. H. Garlich, Brown County.

We have one of our members who used this method. When the line was extended to Mr. H. O. Proctor's farm near Mendon last year, Mr. Proctor in common with his neighbors wanted power, but the cost of wiring and equipping his home and farm buildings was greater than he could afford. In October Mr. Proctor had electric service installed in his henhouse. Where formerly the early winter twilight meant his hustling hens hopped to an early roost, the electric lights in the henhouse fooled them into staying awake longer, eating more, exercising more, and what was most important -- laying more eggs. The result of his experience convinced him that the increased production would be sufficient to wire his home and he later installed the lights in his residence. But he is determined to keep the lights burning in the hennery where he garners his best cash crop.

VANITY -- ALL IS VANITY

History records few women who laughed at the jokes of their husbands and those few had beautiful teeth.

HONOR ROLL

The following used the greatest number of KWH for the month of August:

RESIDENTIAL RATE:

Scott Meyer	980
Ray Thompson	275
Henry Ihrig	236
Harold Stabler	234
Clara Robertson	221
Wilbur Pearce	220
Oscar Dedert	215
Michael Metzger	204
D. W. Whitford	192
Harry Sherrick	192

COMMERCIAL RATE:

R. J. Rapp	974
Geo. Kestner Store	611
Harry Hertzler	428
H. M. Seymour	479
Ruth Miller	329
Elmer Beckman	396

The Wheelhouse Coal Company, by use of an electric drill, were able to convert an old cylindrical screen into a screen for sizing stoker coal. This conversion was made at practically no cost of electricity because the minimum was not increased during this operation. Had they been forced to purchase a new screen, it would have cost them around \$50.00. This is one of the savings the Coal Company has experienced in the short time they have had electric service.

Among the REA officials who visited our office the last month were Mr. W. M. Vaca, District Engineer, Mr. C. F. Blickley, Regional Construction Engineer, and Mr. Wm. Oeltjin, Asst. Regional Operations Engineer. We are always glad to have them visit our office and appreciate the help they give us.

ELECTRIC RANGES ARE POPULAR

Electric ranges are not only popular with the owners but are economical. In answer to a letter of inquiry to an owner of an electric range concerning the convenience and economy of operation, we received the following letter from Mrs. Vertner Woods, of Golden, Illinois. We appreciate getting letters like this and are taking the liberty of printing it for the benefit of those who might be skeptical concerning the cost and convenience of electric cooking. It very often happens that prospects are suspicious of statements made by salesmen or those interested in the promotion of the sale of electricity, but there can be no question as to the sincerity of statements by Mrs. Woods, and we believe that any member of our cooperative that is considering the purchase of a new cooking stove would profit by talking with owners of electric ranges on our system. Our rates are designed for economical use of electricity for cooking and other uses. We do not hesitate to say that any member can completely electrify their farm and operate for less cost than by any other method.

Dear Mr. Cox:

In reply to your inquiry, I am happy to tell you how very well pleased I am with my new Florence electric range. I am really not capable of praising it enough. I had never believed any stove could be such a help toward cleanliness; no smoke, grease or odor, not even a match to light. The comfort of a cool kitchen in summer is worth the price of the range.

I use my range for everything, even all of my canning, for since I am a teacher as well as a housewife, I bought the range as a convenience not an ornament to use when I have company. It is very economical to use. Several of my friends frightened me when I first bought the range, saying that it would be terribly expensive to operate. I have a refrigerator, toaster, sweeper, iron, water pump and radio. Therefore, as an experiment the first month, I used these appliances and stove as much as I had formerly used my kerosene range, but was very conservative about using the lights. I was quite astonished when we received our next elec-

tric bill to find it exactly nineteen cents more than the previous bill. Now I know the facts about the cost of cooking by electricity. Usually I used four gallons of kerosene per week for my cooking before using electricity.

One of the features I like best is the deep well cooker. I cook an entire meal including desert in this cooker, set at low (160 ~~WATT~~ ^{WATTS}) for one hour. We use more electricity in one hour of an evening, sitting in the living room.

The oven can't be beat. It is very large. The temperature control is perfect and the baking delicious. I use the oven once or twice a week for our family of three adults. At these times, I usually bake a cake, two or three pies, a batch of cookies, a meat loaf or roast, some whole potatoes, a scalloped vegetable and perhaps biscuits. Only about half of these may be baked at once but as one is removed, another is ready to enter the oven. Of course the meat, cake and potatoes use the entire baking period. When I finish, I turn the oven off and set my dishpan or teakettle full of water in the oven. This heats piping hot on stored heat without using electricity. I do not have an automatic oven timer, but I have a two hour timer which is very useful. The large stainless top on my range is well lighted and convenient to work upon. The storage drawer is handy in a small kitchen.

My letter is becoming too lengthy to tell more, but since "seeing is believing" I invite interested persons to see my stove in use, in my home. If some who doubt that electric units heat rapidly, would see these new ones in use, their opinion would change, for every unit has five different heats, from high to very low. This makes either a hurry-up meal, or a leisurely planned one equally easy to prepare.

Very truly yours,
Mrs. Vertner Woods

(Editor's Note: Mrs. Woods receives service from the CIPS Company, but the same results are obtained on any power system where a new modern electric range is used.)

The following is one of my many recipes which I have used with success:

APPLE SAUCE CAKE

1 3/4 c. sifted flour	1 egg well beaten
1/2 teas. soda	1 cup finely cut raisins (floured)
1/4 teas. salt	1 cup chopped nut meats (floured)
1 teas. cinnamon	1 cup strained hot apple sauce.
1/2 teas. cloves	
1/2 cup shortening	
1 cup sugar	

Sift flour once, measure, add soda, salt, cinnamon, and cloves. Sift together three times. Cream shortening, add sugar gradually and cream together until light and fluffy. Add egg, raisins and nuts, and beat well. Add flour alternately with apple sauce, a small amount at a time, beating after each addition. Bake in a greased loaf pan, 8 x 4 x 3 inches in a moderate oven (350°) one hour. Serve plain or spread with a favorite frosting.

JUDGE -- "The charge against you Sambo, is that you left your wife; That makes you a wife deserter. What have you to say for yourself?"

SAMBO -- "Judge, yo' don't know dat woman. Ah ain't desertin'. Ah's refugeoin'."

Mr. and Mrs. J. A. Sharp of La Prairie, Illinois, have recently added new appliances in their home, a new refrigerator, washing machine, iron and radio.

A boy who had left the farm and got a job in the city wrote a letter to his brother who stayed on the farm telling him the joys of city life. In it he said: "Thursday we autoed out to the Country Club where we golfed until dark, then pick-nicked and later motored to a nearby beach where we week-ended." The brother left on the farm wrote back,

"Yesterday we buggied to town and base-balled all afternoon. Today we muled out to the cornfield and gechawed until sundown. Then we suppered and piped for a while. After that we staircased up to our room and bedstedded until the clock fived."