

TENANT FARMING IN NORTH CAROLINA

BY FRANK PARKER
North Carolina State Statistician
The publicity given to the census reports showing the large percentage of cowless, hogless, henless, etc. farms in North Carolina did not call attention to the fact that of the 270,000 farms in this state, over 43 per cent or 117,459 were tenant farms.

A tenant farm does not mean an entire farm but only part of land worked by him. We realize only too well that the average tenant is a frequent almost annual mover, and does not own much property. The landlord has often found it unprofitable and unwise to furnish breeding stock to his tenants. The trouble is that a tenant seldom gives the needed attention to the economic breeding and developing even of chickens.

It is unfortunately true that the average tenant thinks of a landlord as "well-to-do" and overlooks small

leaks. Just because the owner lives in the "Grove" or in town and has his own stock, is no excuse for the tenant to become careless with his responsibilities. Personal experiences have indicated that the only way to get results from live-stock is for the caretaker to have an interest, a money interest too, in them.

Very rarely does a tenant leave a farm with a surplus of stock over that which was furnished him. This is to argue that it is full time to advocate ownership interest to tenants. Below is a new table on the subject. Suppose we argue that every owner operating his own farm has all kinds of live stock and grows every important crop, as well as a home garden, and let's put all the shortages on the tenants, not that it belongs there, but to study the reasonable proportions.

Considering all pigless, etc., farms in North Carolina, the percentage as applied to tenants only would be as shown. From this it will be observed that only the hayless and sweet potatoless farms approach the number of tenants.

	All Farms		If Tenants	
	Number	Only	Per cent	
Total farms in the state	269,763	43.5	43.5	
Farms with no cattle	78,957	29.5	67.4	
With no milk cows	99,559	36.9	84.7	
With no hogs	47,753	17.7	46.6	
Growing no corn	16,787	6.2	14.2	
Growing no hay or forage	134,424	49.8	114.5	
Having no garden	44,197	16.4	37.6	
Growing no sweet potatoes	132,533	49.1	112.9	

If farmers, and particularly if tenants, would utilize their most idle periods in repairing and painting tools, houses etc., instead of letting them rust, rot and fall to pieces, enough would be saved in spring inconveniences and expenses, to permit of more attention to these lacking features during the rush spring and summer seasons.

Late summer and early fall plowing is better than winter or spring work, yet most of us let up after "laying by" time and put each task off until the last minute, claiming lack of time as an excuse.

This is not meant to excuse the many farm owning operators for failing to have these things, any more than the tenants.

MURFREESBORO NEWS

Mrs. Willie Bunch and two children of Franklin, Va., arrived last week and are guests of Mr. and Mrs. J. D. Babb. Mr. Babb had as week-end guests, Messrs. Stephens and Anderson of Tarboro.

Mrs. Laura Blanchard arrived from Woodland Sunday to spend a month with her daughter, Mrs. Walter Futrell.

Mr. and Mrs. G. B. Storey and children from near Ahsokie were the week-end guests of the latter's parents, Mr. and Mrs. E. W. Whitley.

Miss Sarah Vaughan returned home last Friday from a visit to friends in New York City.

Mrs. Allie Parham returned home Saturday from Florida where she spent two months with relatives in Cocoa, with frequent visits to other points farther south.

Mr. and Mrs. Frank Cooke, Mrs. Cooke and two daughters, passing through town Sunday, made a brief stop to see friends here.

Mr. and Mrs. Luther Joyner of Severn spent Sunday with Miss Maude Vinson and sisters.

Mrs. Sallie Gardner attended one of the features of the Winton graded school commencement Monday evening. While there she spent a few hours at the home of her brother, Mr. J. J. Beale.

Mrs. Forehand and Mrs. J. D. Babb attended the East Chowan Association which convened in Gatesville on two days of this week.

Miss Eddie May Vann left last week for Littleton.

Mr. O. S. Parker attended the commencement exercises in Winton Monday evening.

Mrs. Wallace Sumner and Mrs. Walter Howell of Como, were in town Monday.

Mr. and Mrs. J. J. Parker and little son, J. J., Jr., who have been ill, are very much better.

Misses Grace and Doris Chetty attended the graded school finals at Menola last Friday. While there were guests of Miss Jamie Parker.

Rev. J. W. Whitley, and Mr. C. E. Boyette, went to Norfolk last Wednesday where they held a business interview with Messrs. Cain and Smith, architect and contractor.

CHOWAN COLLEGE

On May 4th the annual reception of the Academy Junior class of Chowan College to the Academy Senior class, was given at 8:30 o'clock in the Alathenian Society Hall. The reception—unique in arrangement—was in rainbow colors and everywhere the decorations were minutely carried out in the seven colors. Over each window was a rainbow and at the end of a large rainbow over the door was the alluring "pot of gold." The Juniors wore colored organdie dresses representing rainbows. After a period of music given by Misses Norman, Spruill, Lane and McCullen, the guests and hostesses chose partners and entered into a contest, "The Loving Princess Rainbow," in which Misses Ruth Holloman and Monnie Carlyle were winners, but after drawing, Miss Carlyle was the lucky one, and received a box of chocolates presented by President Vann.

All were then invited to explore in

search of luck and behind a screen each found a tiny "pot of gold" with a request that they write on the enclosed sheet their heart's desires, beginning each word with the first letter of the rainbow's colors.

Following the novelistic feature they again chose partners and proceeded to the dining room where cake, cream and after dinner mints were served. Around the table placed at right was an artistic arrangement of colors. In the center was a large rainbow-colored umbrella to which was attached riddles rolled in colored strips, one connecting with each plate. The game was, pull your strip and draw a riddle. Miss Topping, the Senior president, who took the lead, asked the riddles. The lucky guesser was entitled to the next pull. This guessing contest afforded considerable fun and amusement, and proceeded while each enjoyed their cake and rainbow cream until the last riddle was drawn. Thus closed a unique and delightful social event.

For souvenirs each guest was presented with a little "pot of gold" found at the foot of the rainbows.

The Seniors present were Elizabeth Topping, Doris Smith, Pauline Sawyer, Maye Pendergraph, Ruth Holloman, Lethia Carter, Ailene Parker, Margaret Nesbit, Minnie Maye Newbold, Monnie Carlyle, Merle Britton and Elizabeth Watson; the Senior "sisters", Sadie Norden and Lilly Perry. The Juniors were; Lucile Holloman, Jewell Askew, Page Motehead, Mary and Winnie Whitley, Ella Maye Parker, Irma and Sarah Vaughan, Mary Spruill, Nannie Pritchard and Ruby Moore. Those of the faculty present were; President Vann, Mrs. Vann, Mrs. Turnley, Misses Parker, Norman, Brett and Lane, and her guest, Miss McCullers.

Tuesday evening of last week, an American Indian Operetta, "The Feast of the Red Corn" was given in the College Auditorium by the Chorus Class.

On Friday evening of last week the Woodland High School talent presented in the Auditorium, a three-act play entitled "As a Woman Thinketh"

Monday evening of this week, a lawn party was given on the College grounds by the Academy Senior Class and the class of Home Economics.

Miss McCullers of Clayton, N. C., is the guest of Miss Lane at the college.

SHAW-SHAW

The following announcement has been received by the Herald.

Mrs. Kat Van Landingham Shaw announces the marriage of her daughter

Sue Frances to Mr. John Samuel Shaw on Thursday, the fourth of May nineteen hundred and twenty-two Macon, North Carolina

At home after May the twentieth, Winton, North, Carolina.

Build up your system and feel fine all the time by taking Tanlac. C. H. Mitchell. Adv.

ARMENIA NEEDS FOOD

Supply is Exhausted, American Relief Workers Report.

Bread is Made From all Sorts of Substances—Break-up of Winter Reveals Terrible Conditions—Seed Grain Needed.

New York.—A cablegram received by Charles V. Vickrey, general secretary of Near East Relief, dated Alexandropol, tells of how investigation by American relief workers has revealed terrible starvation among refugees and orphans with the break-up of winter in the mountain villages of central Armenia.

Foodstuffs throughout the area are exhausted, the cable says, and continues: "Bread is made from all sorts of substitutes, including flax, chaff and sawdust, having no appreciable food value. The people are extracting undigested materials from old refuse and giving it to the children. Health conditions are critical. Gastric and intestinal troubles prevail, due to malnutrition. A large per cent of the people are suffering from skin diseases. One-fourth of the adults are incapacitated and bedridden."

"In the villages visited there are 1,500 orphans who should be removed immediately if they are to live. Even in small villages the weekly death list includes ten children. In many villages all children have lost their hair during the winter. Several cases were so desperate that the people resorted to eating human flesh, which practice was sharply punished by the authorities. Officials said they are doing all they can to prevent it, but the people lose their senses from hunger. At Mahmaudchuk a family of fifteen persons was visited a month ago. Now only three of the family remain. The dead include all the male members of the family. Great anxiety is expressed about securing seed and grain for spring planting. The head man of the largest village said: 'If we can secure seed we shall be on our feet by mid-summer. If we don't get seed we are doomed to death.'"

Near East Relief has sixty American relief administrators, doctors and nurses in this area. During the winter, however, their supplies and resources have been so reduced that they have been able to do little more than care for the large number of orphans already accepted in institutions, a single orphanage numbering 18,000 children. Secretary Vickrey declares that not only the lives of the orphaned children this spring, but the food supply for the entire population next winter depends on the prompt dispatch within the next few weeks of grain for food and seed from the United States.

LAUGHING LION CUB



This youngster is laughing with and at you. So far as known it is the first time a photo has ever been made of a lion cub in the act of laughing. Nature students who have seen the photo say that the cub is not laughing but is prepared to go to sleep and is yawning. The owner of the cub is Mrs. H. E. Cole of San Francisco.

STRADIVARIUS BRINGS \$9,000

Maker Received 80 Francs for it When He Made It in 1735.

Paris.—A Stradivarius violin, for which the maker, Antonio Stradivari, received 80 francs when he made it at Cremona in 1735, has just been sold here for 108,400 francs, including the war tax. This is equivalent at current rates of exchange to about \$9,000.

The violin was for a long time the property of the late Charles Lamoureux, founder and conductor of the famous Lamoureux orchestra.

The recent tests, which seemed to establish that modern-made violins can not be distinguished from ancient ones by their tone, do not seem to have affected the price of ancient instruments, if this sale is any criterion.

Sent Him a Mule's Head.

Independence, Mo.—On his hunting trip Frank Brown got an elk and ordered the head mounted. He was expecting it one day recently, and when a big box arrived by express he procured a hatchet, nail puller and derick and hastened to open it up. The boys gathered around to watch, and when the box was carefully opened the excelsior and straw removed, there was the head of a grinning mule with dead jimson weeds for branching antlers. Those who saw it pronounced it a very fine head of its kind, and the joke was complete when the big express bill was presented.

Something to Think About
By F. A. WALKER

THE WRONG KEY

OF THE hapless earthlings who call themselves men and women, thousands are wandering hither and thither in life, trying with the wrong key to unlock the door of fame, success and honor.

If you will observe closely, you will see them every hour endeavoring to force a key into a lock which stubbornly refuses to respond to the violent twists and turns of nervous fingers.

The man who carries the key which will open the door to minor places, where he is sure of earning an independent competence, persists in tampering with locks behind whose paneled door there reposes the coveted chair of manager or president, too big for his occupancy.

Instead of reshaping his key by hard work and high thinking, filling away the roughness to make it smooth, he continues foolishly to waste his time and energy, quite oblivious all the while to what he is really doing.

And so it is frequently with men of talent, too indifferent or indolent to do anything but routine work, when instead they should make use of the key given them by an all-wise Providence, unlock the right door, and rise to greatness.

If persuaded by reason to do this, they would find opportunity waiting with open arms to receive them, glad to round out their lives with happiness and prosperity.

Not to all is given supreme wisdom in these matters, but such as is bestowed, is generally hidden away in a napkin and ignored or forgotten.

Thus, when a young man or woman in a burst of passion unlocks the door to enmity, instead of friendship, to evil, instead of good, it becomes at once apparent that use has been made of the wrong key.

Proper judgment and action, all the exalted things in life, including faithfulness, honor and virtue, decline to show their shining faces to the carriers of the improper key.

What the foolish do with keys entrusted to them to open the world of life, makes wise men and women shudder.

And yet, when all has been said, when the story of life has been revealed from the morn of the toddling infant to the night of tottering age, who shall say that he or she has not at some time or another in his or her folly, used the wrong key?

(Copyright.)

Mother's Cook Book

I know a bank whereon the wild thyme blows
Where ox-lips and the nodding violet grows
Quite over-canopied with lush woodbine
With sweet musk roses and with eglantine.
—Shakespeare.

GOOD THINGS FOR THE FAMILY

EVERYBODY in the household likes cinnamon rolls or cinnamon buns. The following is a reliable recipe:

Take one cupful each of milk, water and sugar, two eggs, three-fourths of a cupful of shortening, one yeast cake and a teaspoonful of salt. Scald the milk and while it is still hot pour it over the shortening and add the sugar and hot water; when cool add the yeast cake which has been softened in one-half cupful of water, add the salt and enough flour to make a batter which drops from the spoon. Beat it thoroughly and let stand in a warm place over night. In the morning add the well beaten eggs and flour to make a dough which can be kneaded; knead lightly and well, put back into a well buttered bowl and let rise until double its bulk. Separate into two parts and roll out into a sheet. Spread this with soft butter, brown sugar, cinnamon and well washed and dried currants. Roll in a long roll and cut the buns in inch slices. Place them in a pan and set in a warm place to become light. Bake in a moderate oven with a grate under them if there is danger of burning.

If the family likes sticky buns put one tablespoonful of butter, one-half cupful of brown sugar, one-half cupful of sirup, and one-half cupful of water in a sauce pan and boil until thick. Add currants to it. When the buns are baked turn them upside down and spread this mixture evenly over the sides and bottom of the buns.

Pimento Cheese Rolls.

Roll out a raised dough like the above cinnamon bun mixture, spread with a layer of softened butter, then with pimento cheese. Roll up and cut in slices one inch thick, place cut sides up in a greased pan, let rise until light and bake in a moderate oven.

A good finish for a plain raisin cake is to spread it while hot very generously with butter, then sprinkle with a mixture of cinnamon and powdered sugar, using a teaspoonful of cinnamon to one-half cupful of sugar—more if desired.

Nellie Maxwell
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The landlords of Rome have formed a league for their mutual protection, and have pledged themselves to pay no more taxes until certain governmental restrictions, which are regarded as unjust, have been removed.

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