

A Page of Interest to Farmers and Housewives of Wilkes County

Scholarships Are Offered Members Of 4-H Corn Clubs

L. R. Harrel, Club Leader at State College, Announces Scholarships

In addition to the three college scholarships recently offered 4-H club members for high yields and low production of corn this season, L. R. Harrell, club leader at State college announces that three additional scholarships worth \$600 are offered to those who make national records with meat animals.

"The three additional scholarships are worth \$300 to the first prize winner, \$200 for the second place and \$100 for third place," explains Mr. Harrell. "There are also medals of honor to go to each county winner and a valuable gold watch to each state winner. The prizes are offered by Thomas E. Wilson, chairman of the national committee on boys' and girls' club work and any regularly enrolled club member may compete. The prizes are offered for excellence in handling baby beef, purebred cattle, market hogs, breeding hog, market sheep or breeding sheep projects. It is hoped that some North Carolina club members will enter this contest.

Mr. Harrell says that any club boy or girl who plans to enter the competition may secure full facts from his county farm agent or write to the club leader at State college for additional information.

Another nice thing about an evening at home is that you needn't redeem your hat when it's over.—Bethlehem Globe-Times.

If only somebody had made us prove, in 1929, that we intended to use our money wisely when we drew it out.—Martin's Ferry Times.

NOTICE

To Owners of Real Estate in Wilkes County.

The board of Commissioners will meet as a Board of Equalization and Review on Monday, June 19, 1933, and not on Monday, June 12, as previously announced.

All owners of real property who have complaints they wish to file with the Board are requested to present them on Monday, June 19, T. H. SETTLE, Clerk to Board Commissioners, Wilkes County.

NOTICE

To Whom It May Concern:

Application will be presented to His Excellency, J. C. B. Ehringhaus, Governor of North Carolina, for parole of Frank and Herman Bailey. Any person opposing parole will file objection with the Governor at once. This May 29, 1933.

J. H. WHICKER, Attorney for Frank and Herman Bailey. 6-5-2t.

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North Wilkesboro, N. C.

Hints For Housewives of Wilkes

(By Miss Edna Reinhardt, Emergency Home Demonstration Agent for Wilkes County)

"Little beds of flowers—little coats of paint—Make a pretty home out of one that ain't."

"Go make thy garden as fair as thou canst, Thou workest never alone; Perchance he whose plot is next to thine will See it and mend his own."

"If you are too poor to paint, Don't be too proud to whitewash."

Housewives of Wilkes Get Ready

The canning season is here. Strawberries and cherries, fruits easily canned, are almost gone. Blackberries and huckleberries will soon be ripe. Save by canning or drying every edible fruit or vegetable.

Successful home canning may be done by any woman who has jars and a pot, bucket, or dishpan in which to boil her products.

Simple directions and bulletins may be had from the home demonstration agent or the welfare office.

Some Things To Be Observed When Canning

1. If hot-water canner is used, be sure the canner is partly filled with water before fire is built.
2. Keep the water at a jumping boil and do not allow fire to die down for an instant while cans are in the canner.
3. Keep cover on canner every moment of the boiling time. Steam plays a large part in cooking contents of a can.
4. Let "Straight from vine to can" be the motto. Never can stale fruit.
5. Use no artificial preservatives. Artificial preservatives in the form of "acids," "preserving powders" and "formulas" of various kinds should not be used. Some of these are injurious to health and are forbidden by the pure food laws.

The cheapest, surest and only absolutely safe way to sterilize is by means of heat. The small amount of sugar and salt used in canning fruits and vegetables does not act as a preservative. It is added for flavor.

Meaning of Terms Used
Sterilizing—Boiling to destroy bacteria.
Blanching—Placing vegetables or fruits in a cotton bag or wire basket and plunging into boiling water before packing jars or cans to be processed. This improves flavor and softens products, so that more can be placed in a can.

Processing—Boiling fruits or vegetables in the jar or can.
Canning in Glass
Glass jars are more economical for home canning than tin cans, as they can be used over and over again and the cost is spread over several years.

Glass jars with glass tops are preferable. When using screw top jars, new tops are preferable. Old tops should be thoroughly scrubbed and sterilized. See that wire clamps on glass top jars are in good condition before using.

Jar Rubbers
It is important that good new rubbers be used, as the success

of canning depends largely on the quality of the rubber rings used. Do not use rubbers the second time.

Sterilizing the Jars

To sterilize glass jars, place them on a rack in the canner in tepid water. Do not fill the canner with more than three inches of water. Place cover on the canner. Bring the water to a boil and steam jars 8 minutes.

Rubbers should be sterilized by placing in a bowl of boiling water and allowing them to remain for three minutes.

Packing and Processing Jars

Remove the jars from the canner, prepare the fruits or vegetables, and pack them right into the neck of the jars filling with water, brine, or syrup, as the packing proceeds. Wipe clean the rim of the jar and place the rubber thereon. Push spring down lightly and place jar in the canner holding tepid water. Never place a cold jar in boiling water, as there is danger of breaking.

When the water begins to boil, count time. Consult the recipe, noting the exact number of minutes, and never cut this time short. Have a clock handy and do not guess at time.

Leave the jars lightly sealed during the whole processing, and when the time is up remove one at a time from the canner, seal tightly, turn jars upside down, and set aside. After screw top jars cool, do not tighten tops again as the seal will be broken and contents will spoil.

Canning Fruits and Berries in Glass and Tin

To can dewberries, blackberries, and raspberries, the following method will prove satisfactory: Gather berries when ripe but firm. Place in muslin sack and plunge into boiling water one minute (blanch). This will slightly soften the berries and allow the packing of almost twice as many in a can or jar. It will also prevent the condition where berries rise to the top of the jar.

Pack the sterilized can to within one-quarter inch of the top with berries. Fill glass jars quite full. Fill the spaces and cover the berries with a syrup made of one gallon of water and one pint of sugar.

The flavor of all canned berries is finer when syrup or sugar is added.

Process the filled No. 3 tin cans 8 minutes.

Process the filled quart glass jars 13 minutes, permitting jars to remain lightly sealed while processing. Lift jars from the canner and seal tightly immediately.

Canned strawberries do not make a very attractive product. They shrink badly and lose their color. If they are canned, the recipe for blackberries may be followed.

Huckleberries should be canned just as blackberries. Care should be taken that they are well stemmed and perfectly clean before (blanching).

Huckleberries should be canned in glass jars as the acid will eat through the seams of a plain tin can.

Cherries. Cherries are usually canned without the seed, and should be put in glass jars. Large wax cherries are often canned whole. They should be blanched for one minute.

Pack seeded or whole cherries in jar to within one-quarter inch of top, fill jar with syrup made of 3 pounds and 9 ounces sugar and one gallon of water. Process quart jars 30 minutes. Process pint jars 20 minutes.

Fruit may be successfully canned without the use of sugar; and when there is a scarcity, it is sometimes necessary. Sugar is not used to preserve the fruit, but to bring out the flavor and improve the taste. Even a small amount of sugar will greatly improve the flavor.

Canning Vegetables in Glass and Tin

Tomatoes. Select only ripe tomatoes for canning.

Blanch for one minute. The skin may then be removed easily. Do not peel any more than may be immediately canned, as tomatoes ferment quickly.

Be careful to remove hard part of tomato with sharp knife at stem end.

Pack into cans as many whole tomatoes as possible, cutting them only when they are too large to slip in. Fill can to within one-quarter inch of top, press gently and shake down to fill crevices.

A level teaspoonful of sugar and a level teaspoonful of salt added to a No. 3 can or a quart jar of tomatoes improves the flavor of the product.

Use no water with tomatoes. If the can is properly filled the juice will be sufficient.
Process No. 3 tin cans 22 minutes.

When canning tomatoes in glass jars, fill quite full and process quart jars 25 minutes.

String Beans. To can string beans, select those that are young and tender and which have few strings. The green pod stringless is a good variety. If the beans are gathered when young and tender, and the strings removed, a good product results. Snap the beans at both ends, string, and place in a thin cotton bag and dip into boiling water for 3 to 5 minutes. This improves the flavor of the beans and allows more to be packed in a can. Pack closely to within one-quarter inch of the top, and fill with hot water. Add one level teaspoonful of salt.

Process No. 3 cans 1 hour and 15 minutes.

Beans should be canned the same day they are gathered.

Old beans necessitate processing with steam pressure.

When canning string beans in glass jars, process quart jars one hour and 25 minutes.

Soup Mixture

Corn, butterbeans and okra are difficult to can in a hot-water canner without spoiling unless they are combined with tomatoes, as the acid in tomatoes helps to destroy the bacteria. Therefore, it is recommended that these products be made into soup mixture unless a pressure cooker is available.

Five quarts tomatoes, 2 quarts corn, 2 quarts okra or lima beans, 2 tablespoonfuls sugar (level), 2 tablespoonfuls salt (level). Scald and peel tomatoes, cutting out green or hard spots. Chop and measure. Cut young and tender field or sugar corn from cob. Slice okra in rings one-half inch thick. Place all in open agate kettle and boil until thick. Pour into No. 2 cans while hot, seal, and process 1 hour and 15 minutes. Process No. 3 can one and one-half hours.

Use an asbestos mat under the kettle when boiling soup mixture and stir constantly. It is very easily scorched.

When canning soup mixture in glass jars, process quart jars one hour and 30 minutes. Process pint jars one hour.

Changes Made In Fertilizer Laws

New Method of Listing Materials Used in Making Fertilizer

A new fertilizer law was passed by the general assembly this year and will go into effect in January, 1934. The new law is said by C. B. Williams, head of the department of agronomy at State college, to be a distinct improvement over the old law and its amendments.

One change which farmers will notice immediately will be in the listings of materials. Heretofore in this state, phosphoric acid has been listed first, with nitrogen second, and potash third. The new law requires the nitrogen to be listed first, phosphoric acid second, and potash third. Under this rule an 8-3-3 fertilizer becomes 3-8-3 in the future. The guarantee for nitrogen must be expressed as nitrogen and not as ammonia, as in the past.

Mr. Williams points out also that no fertilizer containing less than 14 per cent of plant food will be allowed on sale. This does away with such low grades as an 8-2-2 and means that the farmer will spend less money for worthless filler.

Members of the agricultural committee of the general assembly also wished to make the manufacturers state on the tag the kinds and amounts of all ingredients used in the fertilizer but the chemists said they could not tell by analysis whether nitrogen, for instance, came from cottonseed meal, fish, or tankage.

However, the new law does require the amount of insoluble nitrogen to be given.

Tobacco fertilizers are given special consideration under the new law, Mr. Williams says. The sources of nitrogen and the amount of chlorine in the mixture must be listed.

On the whole, Williams points out that the new law will give farmers more accurate information about their mixtures and he urges growers to take full advantage of this fact.

Read The Journal-Patriot.

NATURAL TRENDS NO ANSWER TO SURPLUS

Crop and market trends for 1933 indicate that natural factors alone will not reduce agricultural production in the United States this year enough to dispose of the burdensome surplus of farm products.

The American cotton carry-over this year is two and a half to three times normal, approximately 13,000,000 bales—just about what the world's annual consumption of American cotton has averaged during the last three years. The average production of American cotton during the last five years has been about 14,000,000 bales. Any cotton raised this year would be added to a carryover already equal to a year's consumption.

The hog surplus, judging from current trends in production and exports, is likely to be greater in the coming season because there are more hogs in this country and because the domestic market is being forced, by decreasing export demand, to consume a greater proportion of the total pork produced in this country. Pork consumption in the domestic market—at ruinously low prices to producers—was relatively greater in 1932 than in previous years. In 1932 the domestic market consumed 98 per cent of all the pork produced in

the United States, as compared with 96 per cent in 1931. The hog population in the United States in January, 1933, was estimated at 60,716,000 head as compared with an average of 57,028,000 head on the same date for the four years 1926-1929. The 1932 corn crop of nearly three billion bushels, was the largest since 1925.

Natural trends in production and consumption will not solve these surplus problems that face American farmers and the agricultural adjustment administration.

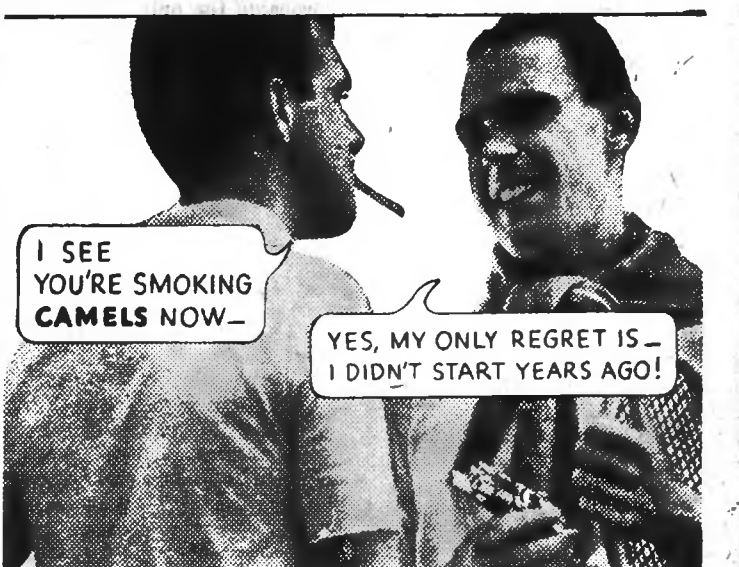
Relieves Women's Pains

Here is an example of how Cardui has helped thousands of women:

"I was very thin and pale," writes Mrs. F. H. Scott, of Roanoke, Va. "I suffered from weakness and a severe pain in my back. This pain unnerved me, and I did not feel like doing my work. I did not care to go places, and felt worn, tired, day after day."

"My mother had taken Cardui, and on seeing my condition she advised me to try it. I have never regretted doing so. I took three bottles and it built me up. I gained in weight, my color was better and the pain left my back. I am stronger than I had been in some time."

Cardui, the purely vegetable medicine which so many women take and recommend, is sold by local druggists.



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Henry Ford Dearborn, Mich.

June 5, 1933

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We do not build a low-price car: the cost to us of building our car is pretty high.

But we do sell a high quality car at a low price. Almost every new Ford V-8 car we have built so far this year, has cost more to manufacture than its selling price was. As you buy them at only \$490 to \$610, we have to depend on increasing volume to make up the difference.

The reason for this is simple:— a manufacturer who gives good value must expect to lose money on the first cars he sells because he cannot charge all his costs to the people who are first to buy.

But with the purchaser it is different — he cannot afford to lose anything on a car. It must give him full value from the first, and keep on giving him full value for years.

Two things make possible our combination of low prices and high cost quality:

1. Volume Production
2. Taking only one profit

First, we set our price at what would be fair to the public on the basis of economies we enjoy in volume production. Then, in order to justify and maintain our low price we must get volume sales.

Thus it comes that a car which is really high-cost to make, is also low-cost to buy.

There is a difference between a cheap car and a low-priced high quality car.

Ford prices are always fixed at a point which makes it profitable for a customer to buy.

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It pays us to sell the Ford V-8 because it pays you to buy it.

Henry Ford

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