

COTTON SALES ARE VERY LIGHT

Policy of the North Carolina Cotton Growers' Co-operative Association Just Now Is to Sell Sparingly.

NOT FORCED TO SELL

Deliveries Are Good and Considering Lateness of the Season Are Several Thousand Bales Ahead of Last Year—The Quality This Year is Very Fine.

"Are you selling much cotton?" was the question asked U. B. Blalock, general manager of the North Carolina Cotton Growers' Co-operative Association.

"No," replied he. "Our sales so far have been very light this season considering the volume of cotton which we have received. We sold several thousand bales of our early receipts, but for the past two weeks we have sold very little cotton. Practically everyone knows that we are organized for the orderly marketing of the cotton of our members and we have adhered to this plan in a practical way for the past four years.

"Not only is it our policy to sell rather sparingly, but this seems to be the general trend with holders of cotton on the outside.

"There still prevails in some sections an erroneous impression that we are forced to sell so much of our cotton per month. This is untrue. We are borrowing most of our money now from the Federal Intermediate Credit banks on six months' periods, with the privilege of renewals, so there is nothing forcing us from a financial standpoint to make sales. Furthermore, we are advised by our attorneys that there is nothing in our contract that will prevent us from carrying over any part of our holdings into the next season."

"How are your deliveries coming in?" was the next question asked.

"Very good," replied Mr. Blalock.

"New members are coming in from various parts of the State, and considering the lateness of the season we are several thousand bales ahead of last year's deliveries, and last year was our heaviest year."

"What about the quality of the cotton received so far this year?" was asked.

"Very fine," was the answer. "Last year, on account of the extreme drought in the Western half of the State, the staple was exceedingly short. Seasons throughout the entire State were much more favorable this year and we are having most excellent staple, and this extra staple is bringing a good premium for North Carolina cotton.

"For four consecutive years we have been inducing our members to grow a better type of cotton, and their efforts are being reflected in a better price for North Carolina cotton over that of any of the other Atlantic cotton States.

TREES

In the garden of Eden, planted by God There were goodly trees in the springing sod.

Trees of beauty and height and grace; To stand in splendor before His face.

Apple and hickory, ash and pear, Oak and beech and the tulip rare; The tumbling aspen and noble pine, The sweeping elm by the river line.

Trees for the birds to build and sing, And the lilac for a joy in spring; Trees to turn at the frost call And carpet the earth for the hard foot fall.

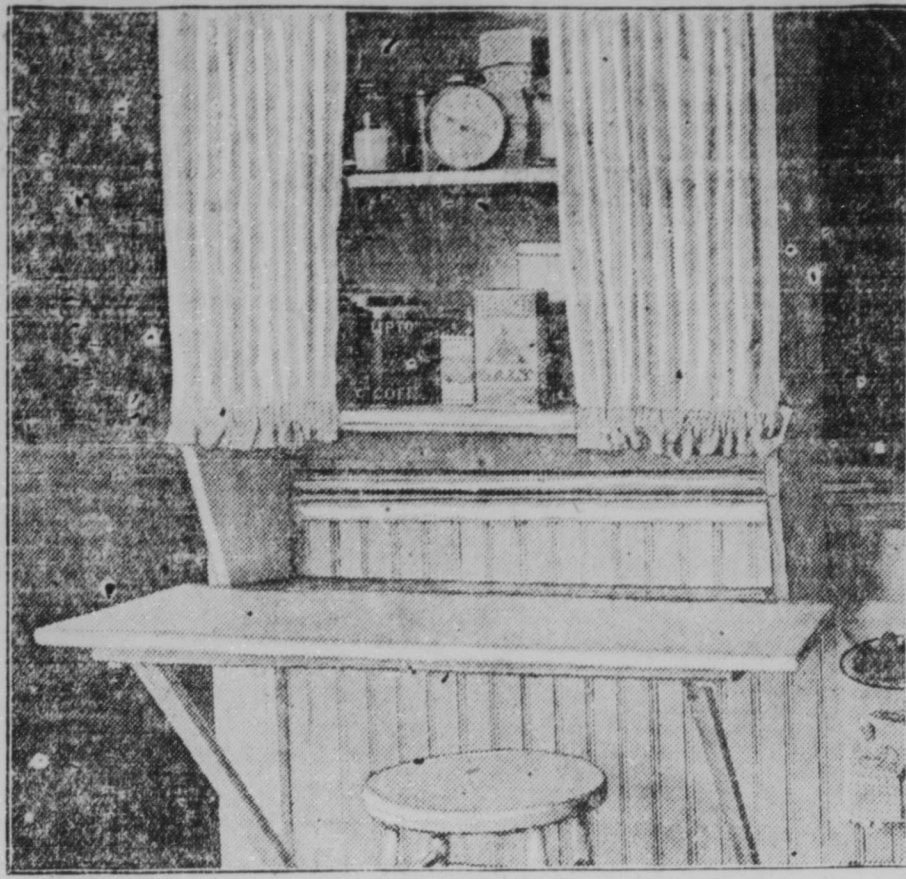
Trees for fruitage and fire and shade, Trees for the cunning builders' trade; Wood for the bow and spear—the flail; The keel and the mast of the daring sail.

He made them of every grain and girth, For the use of man in garden of earth.

Thinkest the soul should not lift her eyes, From the gift of the giver of Paradise On the crown of a hill for all to see, He planted a scarlet maple tree. W. J. C.

To remove the glare from an automobile headlight a winged deflector has been invented that is placed around the lamp to direct its rays downward.

WORK CENTER HANDY IN MAKING PASTRY



(Prepared by the United States Department of Agriculture.) A marble top from an old bureau, and convenient shelves for storing supplies, especially those needed for making biscuits or pies, may be seen in this section of a Virginia farm kitchen. The photograph was taken by the United States Department of Agriculture. When it is also possible to have a high stool to sit on while at work the homemaker reduces fatigue noticeably and so gets more done. The cold marble is excellent for chilling and rolling out the dough, and is easily cleaned.

YEAST ROLLS ARE EASILY PREPARED

Temperature of Dough Important at All Stages.

(Prepared by the United States Department of Agriculture.) Yeast rolls are made by the same general method as loaf bread. They usually contain more sugar and shortening and sometimes egg, and milk is almost always used as the liquid. If sugar and shortening are increased, they tend to retard the growth of the yeast and the rolls take longer to rise. If desired, rolls may be made from bread dough by adding the extra sugar and shortening when the dough is ready to be punched down the first time. In this case, of course, more kneading is required in order to combine the materials thoroughly and it may be necessary to knead in more flour.

The temperature of the dough is important at all stages of preparing yeast bread and rolls. The illustration shows the use of a thermometer to test the temperature of the dough at different times during the processes of kneading, rising, and punching down.

The straight dough method of mixing and handling the dough within a period of about four hours is perhaps the most convenient when only rolls are made. Details of this method are given in Farmers' Bulletin 1450-F, "Home Baking." Allow the dough to rise the first time in the same way as for loaf bread. The dough may be



Using Thermometer to Test Temperature of Dough.

permitted to rise again before it is shaped into biscuits, or the second rising of the dough may be omitted. Roll the dough out thin and cut with a biscuit cutter, or cut off small pieces from the dough, roll them into balls and flatten with the palms of the hands. Brush the top part lightly with butter, crease through the center with the handle of a tableknife, fold over, and press down the top.

After rolls are molded and placed in the pan, they may be put in a refrigerator or other cold place to slow down the action of the yeast, and baked later. If the temperature has been so low that the rising is very much checked, they should be kept in a warm place for a little while before baking so that the volume will be about doubled.

Parkerhouse Rolls.

1 cupful milk	1 tablespoonful sugar
1 cake (1/2 ounce) yeast	About 3/4 cupful sifted hard-butter or other wheat flour, or 4 cupful sifted soft-wheat flour
1 1/2 tablespoonfuls fat	
1 1/2 tablespoonfuls salt	

When the rolls have doubled in bulk for the last time, bake them quickly in a hot oven 425 degrees Fahrenheit for 10 or 15 minutes.

RECIPE TO MAKE GOOD BEAN SOUP

Same General Directions Apply to Various Kinds.

(Prepared by the United States Department of Agriculture.) The same general directions apply to any kind of bean soup, or to soup made from dried peas, which may be used if more convenient. They come from the same plant family, and supply about the same food materials. Naturally you are familiar with the white navy bean and dried lima beans. Red kidney beans are very good, too, and there are many others, some of them well known locally in various parts of the country, but little used elsewhere. There is the pinto, or frijol bean, mottled brown and white, abundant in the Southwest; the black or turtle soup bean, the flageolet or French lima, and the soy bean, which was introduced from the Orient. The cowpea is used in large quantities in the South, and is of the same character as these other beans, though a little different in flavor. These last two require longer preliminary soaking and longer cooking than the other varieties, so perhaps one of the first four or five should be chosen.

For a family of six half a pint of the dried beans will be sufficient for the soup. They should be soaked overnight in four times as much water, or one quart, and then cooked in the same water until very soft. If you like the flavor of onion, cook one or two slices with the beans. If you have a fireless cooker you will find it excellent for cooking them. Mash the beans through a sieve when they are done, and add water and milk, or stock—enough to make up a full quart. Of course you may prepare a double quantity of bean soup and serve it twice if you like, suggests the United States Department of Agriculture.

All bean or pea soups should have a little flour added to them as a binder to prevent the thick part from settling to the bottom. Mix a tablespoonful of butter with a tablespoonful of flour. Add a little of the hot soup, and stir until it is smooth. Then add the remaining soup and salt and pepper to season. Cook in the double boiler about ten minutes. Celery or any other soup vegetables you wish may be cooked with the soup. They should be cut up in small pieces. A tablespoonful of chopped parsley sprinkled over the soup at the last minute is an agreeable addition. A pinch of mustard and a little lemon juice are good when black beans are used.

Acid Solution Will Keep Kettle Free of Deposits

The hard deposits in tea kettles consist of calcium sulphate, commonly called gypsum, carbonate of calcium and magnesium, known as dolomite limestone or a mixture of these two substances together with small amounts of silica and oxides of iron and alumina.

If the deposit is not too heavy, it can be removed with a hot solution of vinegar or commercial muriatic acid, one part of which has been diluted with five parts of water. The acid solution should be handled carefully, as it is corrosive. Frequent applications will keep the kettle free from deposits. If the deposit is allowed to become thick and hard, there is no practical method of removing it.

Bulletins on Home Economics

You can get bulletins on foods and nutrition and various other home economics topics free by writing to the Office of Publications, United States Department of Agriculture, Washington, D. C. The free supplies of bulletins become exhausted occasionally, however, and then it is generally possible to buy a copy of the bulletin desired from the superintendent of documents of the government printing office for a nominal sum, generally 5 or 10 cents.

THE DOWN HEARTED FARMER

If cotton keeps coming down What's the farmer going to do? The merchants, druggist and all Are feeling somewhat blue

It's dropped from eighteen to eleven cents, And the farmers that are not broken Are surely bent.

The girls are looking worried, And feelin' kind a' sad, 'Cause if they can't have their rouge and powder, Oh, want that be bad?

And these little boys that have just entered their "teens" Are thinking, too, quite soon And wondering where the cigarettes are coming from, Also "Brown Williamson" and "Red Coon."

But the other boys who have grown up, They think they are no fool, They are still hanging on to moonshine, And still playing pool.

But the poor old farmer, As he wearily trudges along, Has such a down-hearted look, As he sings this little song.

"Low prices" have my cotton, The miller has my corn, The Co-ops my tobacco, And "poor me," I have "none!" Zebulon, N. C., R. C.

NEAR SERIOUS AUTO ACCIDENT

Last Sunday night about 9:30, just northeast of the city of Zebulon on Highway No. 90, there came near being a serious auto accident. A car from Robersonville, N. C., was going east, without lights, and a car from Raleigh was going west. The cars collided with no serious results. No one was hurt very badly, but the cars were wrecked and the damage to cars will amount to \$200 or \$300, it is said.

Equipped with a sail for propulsion, a float that will support a bather in water has been invented that can be folded and carried in a case.

The governments of Mexico and Cuba have signed a treaty whereby the telegraph system of the two countries will be connected by wireless.

ORDINANCE GOVERNING THE OPERATION OF WEINER STANDS

It shall be unlawful for any person, firm or corporation to operate a weiner stand with the corporate limits of the Town of Zebulon, N. C., between the hours of 12 o'clock Saturday nights and 12 o'clock Sunday nights.

Anyone violating this ordinance shall be punished under a penalty of \$10.00 for each offence. Oct. 21, 21 c

It is about time for the "shop early slogan" to begin to work.

FOR SALE—A few nice Barred Rock cockerels. See Cleveland Chamblee, Route 2, near Zebulon, N. C. 2ts

LOST—Pocketbook containing one 20-dollar bill, three ones and 50 cent piece, near Finch's coal box, Zebulon. Finder return A. D. Driver, Route 2, Zebulon, N. C.

No Sir, We Don't Mean Maybe

Quality and Quantity, plus economical Prices and Courteous Service appeals to every one, and with an instinctive sense of value a person quickly recognizes these important factors.

That is why one visit to our store means a new customer for us.

WE ALWAYS HAVE A COMPLETE STOCK

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Come to See Us When You are in Town

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of

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