

**This Week
With Macon
County Agents**

BY T. H. FAGG
(County Agent)

During the latter part of May, through the courtesy of various banks throughout North Carolina, including The Bank of Franklin, a number of farmers, county agents, Department of Agriculture personnel and bankers themselves, were afforded the chance of making a tour of outstanding beef cattle farms and feed lots through Virginia, the eastern shore of Maryland, and part of West Virginia to observe their methods of feeding out beef cattle for the market. Eighty nine people made the tour, including myself.

This tour proved to be one of the most instructive and pleasant trips I have ever had the privilege of making. It included both extremely large operations in feed lots, where we observed as many as 450 steers being fed at one place, down to a farmer who was feeding only 20 head at the time of the tour. These farmers and feeders were using several different methods of feeding their cattle. One thing that was outstanding on most all of these farms and lots was the fact that lots of roughage was used in bringing the cattle through the winter until they were put on full feed around April 1. This roughage was in the form of late fall and early spring pastures.

good quality hay, silage, and in two cases, ground corn cobs and molasses supplemented with protein.

Practically all the steers observed were purchased last fall around October 1, weighing approximately 550 pounds, and will be marketed around July at an approximate weight of 900-1,000 pounds. A number of the feeder cattle observed were purchased last fall at our own feeder calf sales here in North Carolina and our cattle were doing just as good and putting on gains just as fast as any that the feeders purchased in Virginia and Maryland. All cattle observed on feed were gaining, over the entire feeding period, an average of 1 3/4 to 2 1/4 pounds per day. In addition to feeding out steers, a number of these feeders were following the practice of running hogs with their cattle in order that wasted feed might be salvaged. The general practice was to include one shoat to each two steers being fed.

Some ideas gleaned by people on this tour were that cattle feeding can still be a profitable enterprise. However, it must include good sound cow sense. Build your program around whatever feed you have available instead of trying to use a specific plan just because it was successful elsewhere. Don't go into the business too heavy at the start and unless you love cattle and intend to stay with it, it is not an "in and out" business. Size up your feed supply and then calculate how many cattle you can fatten, don't count up your cattle and then cast about for

enough feed to take care of them. Feed comes first.

Other points of interest visited on this tour included the Baltimore Livestock Auction Market, one of the most modern in the southeast, with facilities for handling up to 8,000 head per day.

We watched various meats being processed and packaged in the Baltimore plant of the Esskay ing processed and packaged in the average slaughtering 400 beef cattle and 2,000 hogs per day.

We studied work being done at the U. S. Beef Research Station at Fort Royal, Va. Here all types of breeding, feeding, and other experiments are being carried out.

Personal Mention

Mrs. Gus Leach has as guests this week her sister, Mrs. E. B. Embry, and son, Milus, of Quincy, Fla., her daughter, Mrs. Sam Alexander, and Mr. Alexander, and son, David, of Swannanoa, and Harding Matthewson, of Ocala, Fla.

Miss Ellen Bowdin, of Atlanta, Ga., spent last week here as the guest of Miss Rebecca Reeves.

Miss Frances Barringer, of Charlotte Court House, Va., visited her sister, Mrs. Holland McSwain, and Mr. McSwain, here last week.

Holland McSwain, Jr., who is working in Cherokee this summer, spent the week-end at home.

Mr. and Mrs. Mason Brooks, of Fairmont, W. Va., were week-end guests of Mr. Brooks' brother, Allan Brooks, and Mrs. Brooks.

**ENJOY SHOPPING AT DIXIE-HOME... THE
Cleanest Stores IN TOWN
2ND. BIG WEEK OF**



Libby's Yellow Cling
SLICED PEACHES No. 303 Can 19c

Libby's Home-Fixed Style... Full O'Meat
CORNED BEEF 12-Oz. Can 41c

Tender Beef And Pork Combined! Libby's
Vienna Sausage 2 4-Oz. Cans 29c

Start's Any Meal Right! Libby's
TOMATO JUICE 2 46-Oz. Cans 49c

Perk Up Plain Foods! Libby's
Tomato Catsup 2 14-Oz. Bots. 35c

Delicious At Meal Time... Libby's
Pineapple Juice 46-Oz. Can 25c

Adds Color To Your Salads! Libby's
Stuffed Olives 2 2-Oz. Bots. 29c

Nutritious, Juicy, Tasty! Libby's
Deviled Ham 2 No. 1/4 Cans 29c

The Perfect Fruit Combination! Libby's
Fruit Cocktail 2 No. 303 Cans 45c

Libby's Sliced
PINEAPPLE 2 No. 2 Cans 49c

Veri-Best Produce Always Fresh!
MAKE DIXIE-HOME YOUR HEADQUARTERS FOR

Ice Cold Watermelon
Whole Or Half

Extra Large Vine Ripened Arizona
CANTALOUPE Each 29c

Juicy
SUNKIST LEMONS Doz. 29c

Fancy Ripe
SLICING TOMATOES 2 Lbs. 29c

Fancy Large
ICEBERG LETTUCE Large Head 23c

Tasty
Castleberry's CHILI 2 10 1/2-Oz. Cans 37c

Castleberry's Pit Cooked
BARBECUE PORK No. 1 Can 65c

Mix For A Tasty Drink
Hi-C PARTY PUNCH 46-Oz. Can 27c

Lady Betty Sweet
CUCUMBER WAFERS 15-Oz. Jar 21c

Tangy And Tasty...
French's MUSTARD 6-Oz. Jar 10c

Dog Food
ARMOUR'S DASH 2 No. 1 Cans 29c

New Taste Treat!
GORDON'S RIPLETS 7-Oz. Box 49c

SAVE DOUBLE WITH S. & H. GREEN STAMPS!
FOR A HOLIDAY WITH NO REGRETS!

Dixie-Home Selected...
All Popular Brands SMOKED

HAMS

We offer only the finest nationally advertised HAMS because they are the best. All hams are carefully selected. No tender center slices are removed from cut hams. You'll be pleased!

Whole or Half Lb. **51c**

Just any old fried chicken won't do... to serve your folks a tender golden treat you'll be proud of, get Dixie-Home

**QUALITY-TENDER
FRYERS**

Meaty Pinky Pig

Weiners 1 Lb. Pkg. **43c**

PICNIC lb. **Hams 47c**

Chef's Masterpiece Salads!

Freshly Made Tasty
Pimiento Cheese 8-Oz. Cup 29c

Freshly Made Tasty
Chicken Salad 8-Oz. Cup 49c

Popular Groceries Priced Low!

Kids Love It! Dixie-Home
PEANUT BUTTER 12-Oz. Jar 35c

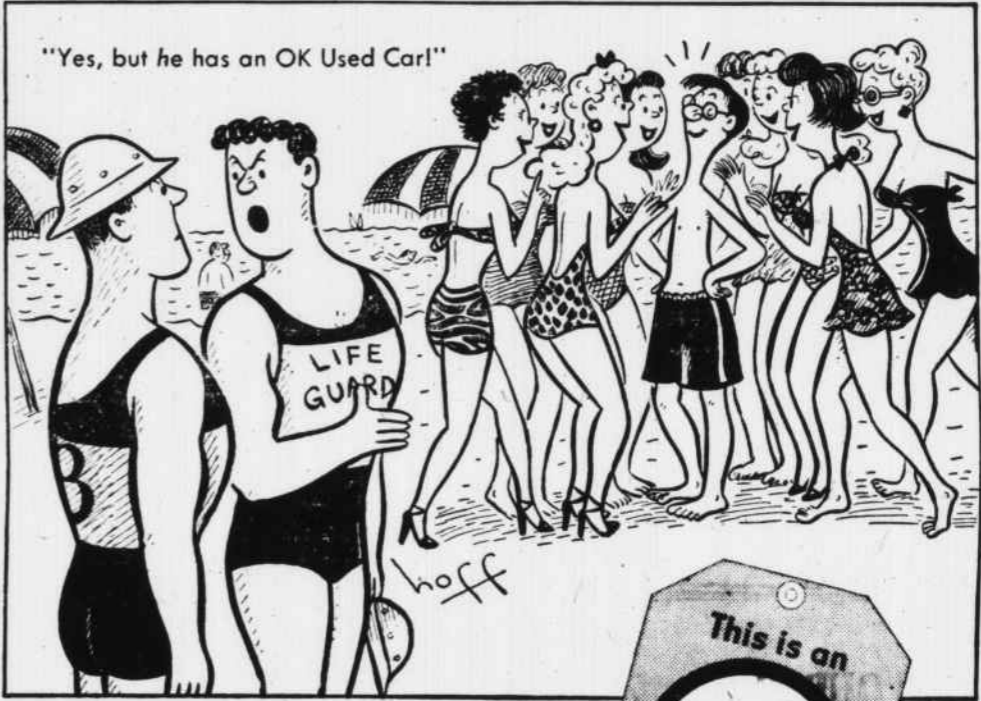
Libby's Frozen Fresh
LEMONADE 2 6-Oz. Cans 29c

Armour's Meats
Potted Meat 2 No. 1/4 Cans 25c
Vienna SAUSAGE 2 4-Oz. Cans 35c
Flavorful Chili 16-Oz. Can 33c
Easy To Fix Treet 12-Oz. Can 35c
Chopped HAM 12-Oz. Can 49c

For Picnics! Cut Rite
WAX PAPER 125 Ft. Roll 25c
For Picnics! Dixie
PAPER CUPS 25-Ct. Pkg. 25c

Dixie Home Super Markets
AIR CONDITIONED FOR YOUR COMFORT
In Most Stores

Tasty Grape Jelly SCHIMMEL 12-Oz. Tumbler 21c	Swift's Shortening JEWEL 3 Lb. Can 85c	Extra Smooth, Swift's Peanut Butter 12-Oz. Jar 43c	Bunker Hill Brown Gravy And BEEF No. 1 Can 53c
Strawberry Jam SCHIMMEL 12-Oz. Tumbler 33c	Swift's JEWEL Quart Bot. 55c	Easy To Fix! Swift's PREM 12-Oz. Can 35c	Corn Products KARO SYRUP No. 1 1/2 Bot. 23c



If you want to get into the swim (without going over your head) your best bet is an OK Used Car. The car with the red OK Tag is thoroughly inspected and reconditioned. It's a crowd-pleaser in performance and appearance, and it's dealer-warranted in writing.



Sold only by an Authorized Chevrolet Dealer
BURRELL MOTOR COMPANY, Inc.
PHONE 123 Franklin, N. C.



LEONARD
70 Lb. FROZEN FOOD CHEST
10.5 Cu. Ft.
Butter and Cheese Conditioner
Two Large Crispers
\$279.95
Plus Tax

Sossamon Furniture Co.
Phone 67 Franklin, N. C.

Cleanest Stores in Town...
a pleasant place to shop!